

Imperial Baltic Porter

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **49**
- SRM **30.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (46.2%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (46.2%)	79 %	16
Grain	Weyermann - Carafa I	0.25 kg (3.8%)	70 %	690
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	45 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	300 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	10 min
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