

# Imperial Baltic Porter

- Gravity **26.3 BLG**
- ABV ---
- IBU **56**
- SRM **38.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.1 kg (1%)	55 %	985
Grain	Strzegom Monachijski typ I	3 kg (30.3%)	79 %	16
Grain	Brown Malt (British Chocolate)	0.5 kg (5.1%)	70 %	128
Grain	Chocolate Malt (UK)	0.3 kg (3%)	73 %	887
Grain	Pilznieński	5.5 kg (55.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (5.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	35 g	60 min	15 %
Aroma (end of boil)	Magnum	40 g	20 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	380 ml	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min