

Imperialny Porter Bałtycki

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **28**
- SRM **42.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (54.5%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy 400	0.4 kg (3.6%)	68 %	400
Grain	Strzegom Karmel 600	0.4 kg (3.6%)	68 %	601
Grain	Viking Pale Ale malt	2 kg (18.2%)	80 %	5
Grain	Strzegom Barwiący	0.2 kg (1.8%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	6 %
Boil	Hallertau magnum	30 g	15 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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S 23	Lager	Slant	400 ml	Fermentis
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Notes

- Na cichą planuje dodać ziarna kakaowca 2-3 tyg plus płatki dębowe
Do brzezki dodam kwas mlekowy 80 30 ml
Gips piwowarski 5 g
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