

## Imperialny Porter Bałtycki #2

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **31.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	3.5 kg (44.3%)	79 %	7
Grain	Strzegom Monachijski typ I	2.8 kg (35.4%)	79 %	16
Grain	Strzegom Monachijski typ II	0.8 kg (10.1%)	79 %	22
Grain	Caraaroma	0.3 kg (3.8%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1100
Grain	Strzegom Karmel 300	0.3 kg (3.8%)	70 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	7.4 %
Boil	Marynka	30 g	10 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	---
Blend z S-04 po Rice Pale Ale				

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min