

## #39 Imperialny Porter Bałtycki

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **53**
- SRM **45.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.4 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **31 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	5 kg (48.3%)	80.5 %	9
Grain	BESTMALZ - Best Minich	2 kg (19.3%)	80.5 %	16
Grain	weyermann - Caramunich Malt III	1 kg (9.7%)	71.5 %	90
Grain	BESTMALZ - Best Pilsen	1 kg (9.7%)	80.5 %	4
Grain	Chocolate Wheat Malt ,Thomas Fawcett & Sons LTD	0.5 kg (4.8%)	71 %	900
Grain	Kawowy Castle Malting	0.5 kg (4.8%)	77 %	250
Grain	BESTMALZ - Acid Malt	0.15 kg (1.4%)	82 %	5
Grain	Jęczmień palony Strzegom	0.2 kg (1.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Marynka	20 g	15 min	10 %
Boil	Marynka	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suska sechlońska	500 g	Boil	15 min