

IMPERIAL BALTIC PORTER

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **35**
- SRM **38.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (47.6%)	81 %	8
Grain	Viking Pale Ale malt	2 kg (19%)	80 %	5
Grain	Simpsons - Golden Naked Oats	1 kg (9.5%)	73 %	20
Grain	Biscuit Malt	0.5 kg (4.8%)	79 %	45
Grain	Fawcett - Pale Chocolate	0.5 kg (4.8%)	71 %	600
Grain	Fawcett - Crystal	0.5 kg (4.8%)	70 %	160
Grain	Simpsons Amber Malt	0.5 kg (4.8%)	75 %	61
Grain	Carafa II Special	0.5 kg (4.8%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 2308 Munich Lager	Lager	Slant	400 ml	Wyeast
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	Kreda Piwowarska	4 g	Mash	90 min
Water Agent	Gips Piwowarski	1 g	Mash	90 min