

# Imperial Baltic Porter

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **34**
- SRM **30.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (41.9%)	85 %	7
Grain	Strzegom Monachijski typ I	2 kg (20.9%)	79 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (10.5%)	80 %	20
Grain	Słód Caramunich Typ II Weyermann	1 kg (10.5%)	73 %	120
Grain	Płatki jęczmienne	0.8 kg (8.4%)	85 %	3
Grain	Caraaroma	0.5 kg (5.2%)	78 %	400
Grain	Carafa III	0.25 kg (2.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	55 g	50 min	8.7 %
Boil	Marynka	45 g	2 min	8.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Dry	23 g	Fermentis