

# Imperialny Porter Bałtycki

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **61**
- SRM **38.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **4.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **4.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.65 kg (28.9%)	79 %	16
Grain	Strzegom Monachijski typ II	0.25 kg (11.1%)	79 %	22
Grain	Pilzneński	0.6 kg (26.7%)	81 %	4
Grain	pszeniczny ciemny	0.25 kg (11.1%)	85 %	15
Grain	Strzegom Karmel 150	0.15 kg (6.7%)	75 %	150
Grain	Strzegom Karmel 600	0.15 kg (6.7%)	68 %	601
Grain	Płatki pszeniczne	0.2 kg (8.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	50 min	10 %
Boil	Lublin (Lubelski)	13 g	20 min	4 %
Aroma (end of boil)	Vic Secret	7 g	0 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	5.8 g	---