

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-----|-------|--------|-----|
| 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 |