

# IMPERIALNY PORTER BAŁTYCKI

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **75**
- SRM **59**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.7 kg (35.1%)	79 %	22
Grain	Strzegom Pilzneński	2.5 kg (23.7%)	80 %	4
Grain	Strzegom Pszeniczny	1.4 kg (13.3%)	81 %	6
Grain	Grodziski pszeniczny wędzony dębem	0.8 kg (7.6%)	80 %	3
Grain	Strzegom Karmel 300	0.35 kg (3.3%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (0.9%)	68 %	1300
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (16.1%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Centennial	30 g	30 min	10.5 %
Aroma (end of boil)	El Dorado	10 g	5 min	15 %
Aroma (end of boil)	Ahtanum	10 g	5 min	3 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %

Dry Hop	Amarillo	30 g	14 day(s)	9.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	23 g	fermentis