

# Imperialny porter bałtycki

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **63**
- SRM **31.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **53.4 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **38.1 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński          | 5 kg (32.8%)   | 79 %  | 10   |
| Grain | Strzegom Monachijski typ II | 5 kg (32.8%)   | 79 %  | 22   |
| Grain | Strzegom Karmel 150         | 2 kg (13.1%)   | 75 %  | 150  |
| Grain | Strzegom Pilzneński         | 3 kg (19.7%)   | 80 %  | 4    |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (1.6%) | 68 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnat  | 30 g   | 60 min | 14.1 %     |
| Boil    | Marynka | 60 g   | 60 min | 8.7 %      |
| Boil    | merkur  | 30 g   | 60 min | 14 %       |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |       |      |        |
|--------|-------------|-------|------|--------|
| Flavor | Bób Tonka   | 10 g  | Boil | 60 min |
| Flavor | łuski kakao | 250 g | Boil | 10 min |