

# 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
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Flavor	Bób Tonka	10 g	Boil	60 min
Flavor	łuski kakao	250 g	Boil	10 min