

# Imperialny PORTER KASZUBSKI

- Gravity **22.7 BLG**
- ABV ---
- IBU **34**
- SRM **37.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **3300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3465 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **3707.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4162.5 liter(s)**
- Total mash volume **5550 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **4162.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **932.6 liter(s)** of **76C** water or to achieve **3707.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	550 kg (39.6%)	80 %	4
Grain	Słód wiedeński Viking Malt (Strzegom)	550 kg (39.6%)	79 %	8
Grain	Strzegom Monachijski typ I	100 kg (7.2%)	79 %	16
Grain	Słód owsiany viking	50 kg (3.6%)	61 %	5
Grain	Strzegom Karmel 600	50 kg (3.6%)	68 %	601
Grain	Strzegom Karmel 150	25 kg (1.8%)	75 %	150
Grain	Strzegom Czekoladowy	25 kg (1.8%)	68 %	900
Grain	Ireks black wheat	25 kg (1.8%)	68 %	1600
Grain	Strzegom Barwiący	12.5 kg (0.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Lubelski	7500 g	30 min	3.7 %
Boil	Marynka	6660 g	60 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	135000 ml	ferm