

# Imperialny Pseudoporter Bałtycki

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **37**
- SRM **39**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **30.2 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński            | 3.8 kg (34.4%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I    | 1 kg (9%)      | 79 %  | 16  |
| Grain | Strzegom Karmel 600           | 0.4 kg (3.6%)  | 68 %  | 601 |
| Grain | Karmelowy Jasny 30EBC         | 0.35 kg (3.2%) | 75 %  | 30  |
| Grain | Czekoladowy                   | 0.5 kg (4.5%)  | 60 %  | 788 |
| Grain | Strzegom Pilzneński           | 1 kg (9%)      | 80 %  | 4   |
| Grain | Słód Diastatic Castle Malting | 0.5 kg (4.5%)  | 85 %  | 4   |
| Sugar | Brown Muscovado Sugar, Dark   | 1 kg (9%)      | 100 % | 99  |
| Grain | Viking Melanoidynowy          | 0.5 kg (4.5%)  | 75 %  | 60  |
| Grain | Strzegom Monachijski typ II   | 2 kg (18.1%)   | 79 %  | 22  |

## Hops

| Use for | Name                           | Amount | Time   | Alpha acid |
|---------|--------------------------------|--------|--------|------------|
| Boil    | 2/20 (experimental PolishHops) | 50 g   | 60 min | 9.3 %      |
| Boil    | Książęcy                       | 30 g   | 40 min | 7.2 %      |

## Yeasts

| Name              | Type  | Form  | Amount | Laboratory       |
|-------------------|-------|-------|--------|------------------|
| FM705 złota brama | Lager | Slant | 400 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 12 min |

### Notes

- Cukier rozpuścić w 1l wody i zagotować. Po ostudzeniu wrzucić po 1-2 dniach po rozpoczęciu fermentacji.  
*Nov 11, 2022, 3:14 PM*