

09C. Imperial Baltic Porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **30**
- SRM **26.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 2 kg (44.4%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.2%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%) | 79 % | 22 |
| Grain | Simpsons - Caramalt Light | 0.2 kg (4.4%) | 76 % | 26 |
| Grain | Caraaroma | 0.2 kg (4.4%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| OYL072 Lutra | Ale | Slant | 200 ml | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCO3 | 2 g | Mash | 60 min |
| Water Agent | CaCl3 | 2 g | Mash | 60 min |

Notes

- 10-14 22C
14-21 2C
Oct 28, 2021, 6:47 PM