

IMPERIAL BALTIC PORTER

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **35**
- SRM **38.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 5 kg (47.6%) | 81 % | 8 |
| Grain | Viking Pale Ale malt | 2 kg (19%) | 80 % | 5 |
| Grain | Simpsons - Golden Naked Oats | 1 kg (9.5%) | 73 % | 20 |
| Grain | Biscuit Malt | 0.5 kg (4.8%) | 79 % | 45 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4.8%) | 71 % | 600 |
| Grain | Fawcett - Crystal | 0.5 kg (4.8%) | 70 % | 160 |
| Grain | Simpsons Amber Malt | 0.5 kg (4.8%) | 75 % | 61 |
| Grain | Carafa II Special | 0.5 kg (4.8%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 50 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-------|-------|--------|--------|
| Wyeast 2308 Munich Lager | Lager | Slant | 400 ml | Wyeast |
|-----------------------------|-------|-------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Fining | Whirlfloc | 1 g | Boil | 10 min |
| Water Agent | Kreda Piwowarska | 4 g | Mash | 90 min |
| Water Agent | Gips Piwowarski | 1 g | Mash | 90 min |