

Imperial Baltic Porter

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **34**
- SRM **30.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (41.9%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 2 kg (20.9%) | 79 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (10.5%) | 80 % | 20 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (10.5%) | 73 % | 120 |
| Grain | Płatki jęczmienne | 0.8 kg (8.4%) | 85 % | 3 |
| Grain | Caraaroma | 0.5 kg (5.2%) | 78 % | 400 |
| Grain | Carafa III | 0.25 kg (2.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 55 g | 50 min | 8.7 % |
| Boil | Marynka | 45 g | 2 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |