

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