

PZ Imperial Baltic Porter

- Gravity **26.8 BLG**
- ABV ---
- IBU **72**
- SRM **39.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Vienna Malt	5 kg (45%)	77.5 %	7
Grain	Strzegom Monachijski typ II	4 kg (36%)	79 %	22
Grain	Strzegom Karmel 30	0.3 kg (2.7%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (4.5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.5%)	68 %	400
Grain	Barley, Flaked	0.8 kg (7.2%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	85 g	60 min	11 %
Boil	Cascade	25 g	10 min	6 %
Boil	Iunga	15 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile
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