

## imp porter

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- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **23**
- SRM **55.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.5 kg (7.7%)	80 %	6
Grain	Strzegom Barwiący	0.5 kg (7.7%)	68 %	1300
Grain	Strzegom Pszeniczny	2 kg (30.8%)	81 %	6
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (15.4%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	40 g	60 min	4.5 %
Boil	Liberty	20 g	10 min	4.5 %
Boil	Liberty	20 g	0 min	4.5 %