

## 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 %      |