

# Imperial Porter

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **33**
- SRM **44.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ I  | 1 kg (15.9%)  | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 2 kg (31.7%)  | 79 %  | 22   |
| Grain | Strzegom Wiedeński          | 2 kg (31.7%)  | 79 %  | 10   |
| Grain | Pszeniczny                  | 0.5 kg (7.9%) | 85 %  | 4    |
| Grain | Caraaroma                   | 0.2 kg (3.2%) | 78 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.8%) | 68 %  | 1200 |
| Grain | Weyermann Specjal W         | 0.1 kg (1.6%) | 68 %  | 300  |
| Grain | Strzegom Karmel 300         | 0.2 kg (3.2%) | 70 %  | 299  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 6.5 %      |
| Boil    | Marynka | 30 g   | 15 min | 6.5 %      |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| 34/70 | Lager | Slant | 500 ml | ---        |