

# Imperial Porter

- Gravity **27.2 BLG**
- ABV ---
- IBU **117**
- SRM **23.2**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4.5 kg (42.5%) | 79 %  | 16  |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (9.4%)    | 75 %  | 20  |
| Grain | 2.5-4 EBC Weyermann®       | 2 kg (18.9%)   | 78 %  | 3   |
| Grain | Strzegom Wiedeński         | 3 kg (28.3%)   | 79 %  | 10  |
| Grain | Jęczmień palony            | 0.1 kg (0.9%)  | 55 %  | 985 |

## Hops

| Use for             | Name                   | Amount | Time      | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 40 g   | 60 min    | 15.5 %     |
| Boil                | Mosaic                 | 40 g   | 60 min    | 10 %       |
| Boil                | El Dorado              | 25 g   | 60 min    | 15 %       |
| Aroma (end of boil) | Citra                  | 30 g   | 20 min    | 12 %       |
| Aroma (end of boil) | Amarillo               | 20 g   | 20 min    | 9.5 %      |
| Dry Hop             | Centennial             | 30 g   | 10 day(s) | 10.5 %     |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 27 g   | Fermentis  |