

# Imperialny porter

- Gravity **25.1 BLG**
- ABV ---
- IBU **34**
- SRM **57.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

| Type           | Name                        | Amount         | Yield  | EBC |
|----------------|-----------------------------|----------------|--------|-----|
| Grain          | Wiedeński                   | 3 kg (28.6%)   | 79 %   | 10  |
| Grain          | Monachijski                 | 2 kg (19%)     | 80 %   | 16  |
| Grain          | Pilzneński                  | 2 kg (19%)     | 81 %   | 4   |
| Grain          | Karmelowy Jasny 30EBC       | 0.5 kg (4.8%)  | 75 %   | 30  |
| Grain          | Caraaroma                   | 0.5 kg (4.8%)  | 78 %   | 400 |
| Grain          | Biscuit Malt                | 0.3 kg (2.9%)  | 79 %   | 45  |
| Grain          | Special B Malt              | 0.3 kg (2.9%)  | 65.2 % | 315 |
| Grain          | Jęczmień palony             | 0.2 kg (1.9%)  | 55 %   | 985 |
| Liquid Extract | ekstrakt słodowy ciemny WES | 1.7 kg (16.2%) | 90 %   | 621 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 50 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g   | 10 min | 4 %        |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S-23 | Lager | Slant | 100 ml | ---        |

## Extras

| Type  | Name        | Amount | Use for | Time  |
|-------|-------------|--------|---------|-------|
| Spice | Ziarna kawy | 150 g  | Boil    | 5 min |