

Imperialny Porter Bałtycki

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **54**
- SRM **30.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **41.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (36.4%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (14.5%)	79 %	10
Grain	Viking Pale Ale malt	3 kg (21.8%)	80 %	5
Grain	Pszeniczny	1 kg (7.3%)	85 %	4
Grain	Carawheat (GR)	1 kg (7.3%)	68 %	79
Grain	Caraaroma	0.25 kg (1.8%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.6%)	68 %	400
Grain	Biscuit Malt	1 kg (7.3%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %