

# Imperial Porter Bałtycki

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU ---
- SRM **25.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Munich Malt 10L     | 4 kg (60.2%)   | 77 %   | 20  |
| Grain | Briess - Pilsen Malt         | 2 kg (30.1%)   | 80.5 % | 2   |
| Grain | Weyermann Caramunich II      | 0.1 kg (1.5%)  | 73 %   | 120 |
| Grain | Słód Special B Castlemalting | 0.1 kg (1.5%)  | 77 %   | 280 |
| Grain | Płatki owsiane               | 0.2 kg (3%)    | 75 %   | 5   |
| Grain | Carafa II                    | 0.25 kg (3.8%) | 70 %   | 812 |