

# 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	---