

Imperial Porter Bałtycki PB

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **41**
- SRM **59.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (18.3%)	79 %	22
Grain	Strzegom Pilzneński	3 kg (27.4%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (18.3%)	79 %	10
Grain	Weyermann Caramunich 3	0.5 kg (4.6%)	76 %	150
Grain	Weyermann - Carared	0.5 kg (4.6%)	75 %	45
Grain	Carafa	0.25 kg (2.3%)	70 %	664
Grain	Caraaroma	1 kg (9.1%)	78 %	400
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (15.5%)	90 %	621

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	11 g	60 min	12 %
Boil	Mosaic	11 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	11 g	60 min	15.5 %
Boil	Centennial	11 g	60 min	10.5 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Citra	5 g	15 min	12 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Columbus/Tomahawk/Zeus	5 g	15 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	200 g	Boil	30 min