

# Imperialny Bałtyk 2022

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **24**
- SRM **41.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **475 liter(s)**
- Trub loss **0 %**
- Size with trub loss **475 liter(s)**
- Boil time **120 min**
- Evaporation rate **3 %/h**
- Boil size **533.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **400 liter(s)**
- Total mash volume **600 liter(s)**

## Fermentables

| Type  | Name                                   | Amount      | Yield | EBC  |
|-------|--|-------------|-------|------|
| Grain | Pilzneński                             | 70 kg (35%) | 80 %  | 4    |
| Grain | Strzegom<br>Monachijski typ I          | 80 kg (40%) | 78 %  | 16   |
| Grain | Słód Caramunich<br>Typ II Weyermann    | 10 kg (5%)  | 73 %  | 120  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 10 kg (5%)  | 73 %  | 1001 |
| Grain | Fawcett - Brown                        | 20 kg (10%) | 72 %  | 180  |
| Grain | Strzegom<br>Czekoladowy 400            | 10 kg (5%)  | 68 %  | 400  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 700 g  | 60 min | 9.7 %      |