

Imperium Papum

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **33**
- SRM **34.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **27.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|---------------|-------|------|
| Grain | Monachijski | 4 kg (41.7%) | 80 % | 16 |
| Grain | Pilzneński | 3 kg (31.2%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (10.4%) | 79 % | 10 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.1%) | 73 % | 120 |
| Grain | Carafa III | 0.3 kg (3.1%) | 70 % | 1034 |
| Grain | Caraaroma | 0.5 kg (5.2%) | 78 % | 400 |
| Adjunct | Płatki jęczmienne | 0.5 kg (5.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | Śliwka Suska sechłońska | 300 g | Secondary | 60 day(s) |