

Imperialny Bałtyk 2022

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **32**
- SRM **42**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **480 liter(s)**
- Trub loss **0 %**
- Size with trub loss **480 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **549.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **418 liter(s)**
- Total mash volume **608 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 133 kg (70%) | 78 % | 16 |
| Grain | Strzegom Czekoladowy 400 | 19 kg (10%) | 68 % | 400 |
| Grain | Caraaroma | 12.35 kg (6.5%) | 78 % | 400 |
| Grain | Weyermann - Melanoiden Malt | 12.35 kg (6.5%) | 81 % | 65 |
| Grain | Słód Caramunich Typ II Weyermann | 9.5 kg (5%) | 73 % | 120 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 3.8 kg (2%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 900 g | 60 min | 9.7 % |