

Imperialny Porter Bałtycki

- Gravity **30.6 BLG**
- ABV ---
- IBU **119**
- SRM **24.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **42.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (41.3%) | 79 % | 16 |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (8.3%) | 75 % | 20 |
| Grain | 2.5-4 EBC Weyermann® | 2 kg (16.5%) | 78 % | 3 |
| Grain | Strzegom Wiedeński | 4 kg (33.1%) | 79 % | 10 |
| Grain | Jęczmień palony | 0.1 kg (0.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Boil | El Dorado | 35 g | 60 min | 15 % |
| Aroma (end of boil) | Citra | 30 g | 20 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 20 min | 9.5 % |
| Dry Hop | Centennial | 30 g | 10 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 30 g | Fermentis |