

# 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)