

# Imperialny Porter Bałtycki

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **38**
- SRM **25.3**
- 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 **62 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (46.1%)	81 %	8
Grain	Weyermann diastatyczny	1 kg (9.2%)	81 %	3
Grain	Viking Malt Wędzony Wiśnią	1 kg (9.2%)	82 %	10
Grain	Caramunich® typ I	0.5 kg (4.6%)	73 %	80
Grain	Caraaroma	0.4 kg (3.7%)	78 %	400
Grain	Weyermann - Carafa special I	0.25 kg (2.3%)	70 %	690
Sugar	cukier	0.5 kg (4.6%)	100 %	---
Liquid Extract	Liquid Extract (LME) - Pilsner	1.7 kg (15.7%)	78 %	8
Grain	Barley, Flaked	0.5 kg (4.6%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.5 %
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Aroma (end of boil)	Marynka	20 g	15 min	7.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w 34/70	Lager	Dry	30 g	Fermentis