

# Imperium Nadbałtyckie (Imperialny Porter Bałtycki)

- Gravity **26.6 BLG**
- ABV ---
- IBU **77**
- SRM **40.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4.5 kg (52.9%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2.5 kg (29.4%) | 79 %  | 16  |
| Grain | Weyermann Caramunich 3     | 0.5 kg (5.9%)  | 76 %  | 150 |
| Grain | Caraaroma                  | 0.5 kg (5.9%)  | 78 %  | 400 |
| Grain | Weyermann - Carafa I       | 0.5 kg (5.9%)  | 70 %  | 690 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 50 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Marynka | 50 g   | 15 min | 10 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 34.5 g | Fermentis  |

## Extras

| Type   | Name                         | Amount | Use for   | Time      |
|--------|------------------------------|--------|-----------|-----------|
| Flavor | Płatki Dębowe Sherry Oloroso | 50 g   | Secondary | 30 day(s) |