

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) |