

# Imperial Baltic Porter

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **51**
- SRM **24.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (42%)	82 %	4
Grain	Viking Vienna Malt	2 kg (28%)	79 %	7
Grain	Biscuit Malt	0.5 kg (7%)	79 %	45
Grain	Caraaroma	0.5 kg (7%)	78 %	400
Grain	Caramunich® typ I	0.5 kg (7%)	73 %	80
Grain	Carafa III	0.15 kg (2.1%)	70 %	1034
Grain	Oats, Flaked	0.5 kg (7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4.6 %
Boil	Magnum	30 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis