

# Imperial Porter

- Gravity **27.2 BLG**
- ABV ---
- IBU **117**
- SRM **23.2**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (42.5%)	79 %	16
Grain	Caramel/Crystal Malt - 10L	1 kg (9.4%)	75 %	20
Grain	2.5-4 EBC Weyermann®	2 kg (18.9%)	78 %	3
Grain	Strzegom Wiedeński	3 kg (28.3%)	79 %	10
Grain	Jęczmień palony	0.1 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Mosaic	40 g	60 min	10 %
Boil	El Dorado	25 g	60 min	15 %
Aroma (end of boil)	Citra	30 g	20 min	12 %
Aroma (end of boil)	Amarillo	20 g	20 min	9.5 %
Dry Hop	Centennial	30 g	10 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	27 g	Fermentis