

# Imperial Porter Bałtycki

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU ---
- SRM **25.1**
- 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 **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Munich Malt 10L	4 kg (60.2%)	77 %	20
Grain	Briess - Pilsen Malt	2 kg (30.1%)	80.5 %	2
Grain	Weyermann Caramunich II	0.1 kg (1.5%)	73 %	120
Grain	Słód Special B Castlemalting	0.1 kg (1.5%)	77 %	280
Grain	Płatki owsiane	0.2 kg (3%)	75 %	5
Grain	Carafa II	0.25 kg (3.8%)	70 %	812