

# Imperialny porter

- Gravity **25.1 BLG**
- ABV ---
- IBU **34**
- SRM **57.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	3 kg (28.6%)	79 %	10
Grain	Monachijski	2 kg (19%)	80 %	16
Grain	Pilzneński	2 kg (19%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.8%)	75 %	30
Grain	Caraaroma	0.5 kg (4.8%)	78 %	400
Grain	Biscuit Malt	0.3 kg (2.9%)	79 %	45
Grain	Special B Malt	0.3 kg (2.9%)	65.2 %	315
Grain	Jęczmień palony	0.2 kg (1.9%)	55 %	985
Liquid Extract	ekstrakt słodowy ciemny WES	1.7 kg (16.2%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Ziarna kawy	150 g	Boil	5 min