

Imperial Porter Bałtycki

- Gravity **23.1 BLG**
- ABV ---
- IBU ---
- SRM **26.7**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 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 |