

Imperialny Bałtyk 2022

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **24**
- SRM **41.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **475 liter(s)**
- Trub loss **0 %**
- Size with trub loss **475 liter(s)**
- Boil time **120 min**
- Evaporation rate **3 %/h**
- Boil size **533.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **400 liter(s)**
- Total mash volume **600 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	70 kg (35%)	80 %	4
Grain	Strzegom Monachijski typ I	80 kg (40%)	78 %	16
Grain	Słód Caramunich Typ II Weyermann	10 kg (5%)	73 %	120
Grain	Fawcett - Pszeniczny Czekoladowy	10 kg (5%)	73 %	1001
Grain	Fawcett - Brown	20 kg (10%)	72 %	180
Grain	Strzegom Czekoladowy 400	10 kg (5%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	700 g	60 min	9.7 %