

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 |