

# Imperialny porter bałtycki

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **36**
- SRM **42.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (45.5%)	80 %	16
Grain	Pilzneński	4 kg (36.4%)	81 %	4
Grain	Pszoniczny wędzony dębem	1 kg (9.1%)	85 %	4
Grain	Karmelowy Pszoniczny Strzegom	0.5 kg (4.5%)	79 %	400
Grain	Strzegom Barwiący	0.5 kg (4.5%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Perle	50 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	suska sechłońska	500 g	Secondary	---