

# Imperium Papum

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **30**
- SRM **34.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **36.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (39.1%)	80 %	16
Grain	Pilzneński	5 kg (39.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (7.8%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (2.3%)	73 %	120
Grain	Carafa III	0.5 kg (3.9%)	70 %	1034
Grain	Caraaroma	0.5 kg (3.9%)	78 %	400
Adjunct	Płatki jęczmienne	0.5 kg (3.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka Suska sechłońska	300 g	Secondary	60 day(s)