

Śliwkowo - borówkowy Imperialny Porter

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **57**
- SRM **42.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (52.6%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (10.5%)	80 %	4
Grain	Special B Castle	0.5 kg (5.3%)	70 %	350
Grain	Fawcett - Pale Chocolate	0.5 kg (5.3%)	71 %	600
Grain	Karmelowy żytni Strzegom	0.5 kg (5.3%)	75 %	150
Grain	Płatki owsiane	0.5 kg (5.3%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.3%)	68 %	400
Grain	Strzegom Monachijski typ II	1 kg (10.5%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	90 min	7 %
Boil	Cluster	30 g	90 min	7.75 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	śliwka	750 g	Boil	15 min
Other	Borówka	200 g	Secondary	10 day(s)