

Imperial Porter Sherry BA

- Gravity **32.5 BLG**
- ABV **16.5 %**
- IBU **55**
- SRM **54.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 3 kg (39%) | 81 % | 8 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 3 kg (39%) | 80 % | 20 |
| Grain | Briess - Chocolate Malt | 0.5 kg (6.5%) | 60 % | 690 |
| Grain | DRC | 0.5 kg (6.5%) | 69 % | 300 |
| Grain | Weyermann - Carapils | 0.5 kg (6.5%) | 78 % | 4 |
| Grain | Weyermann - Carafa II | 0.2 kg (2.6%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|-----------|-----------|
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |
| Water Agent | NaCl | 1 g | Mash | 60 min |
| Water Agent | CaCl | 7 g | Mash | 60 min |
| Water Agent | MgCl | 2 g | Mash | 60 min |
| Water Agent | Kreda | 11 g | Mash | 60 min |
| Water Agent | Kwas mlekowy 80% | 0 g | Boil | 60 min |
| Flavor | Kostka dębową sherry | 50 g | Secondary | 30 day(s) |

Notes

- Profil wody (słodowy): Ca-136.2/Mg-9.8/Na-13.5/Cl-144.2/SO4-43.9/HCO3-202.5
 Carafa Special II dodana na koniec zacierania.
 Kwas Mlekowy do ewentualnej korekty pH przy chłodzeniu, pH nastawu 5.1
 Fermentacja: Żądani drożdży w 9°C, po 2 dniach od startu fermentacji 10°C i podnoszenie o 1°C codziennie do 12°C. Przy zwalnijącej fermentacji (około 10 dni po zadaniu drożdży temp 14°C przez 7 dni)
 Po zakończonej fermentacji burzliwej dodatek kostki dębowej z beczek po Sherry Olorosso na około miesiąc.
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