

Pohjala Imperial Porter 2

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **61**
- SRM **39.8**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.84 kg (62.5%)	80 %	5
Grain	Rye Malt	1.55 kg (20%)	63 %	10
Grain	Carafa II	0.5 kg (6.5%)	70 %	812
Grain	Weyermann - Chocolate Rye	0.39 kg (5%)	20 %	493
Grain	Karmelowy Special B	0.39 kg (5%)	65.2 %	400
Sugar	cukier trzciny	0.08 kg (1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Whirlpool	Chinook	20 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	200 ml	White Labs

Notes

- Cukier na 30 minut.
Fermentacja 19st potem 4 tygodnie w okolicach 0st.

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