

Imperialny Porter Czekoladowy

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **41**
- SRM **51.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (41.5%) | 82 % | 7 |
| Grain | Strzegom Wiedeński | 2 kg (20.7%) | 80 % | 12 |
| Grain | Strzegom Monachijski typ II | 1.8 kg (18.7%) | 80 % | 20 |
| Grain | Caraaroma | 0.65 kg (6.7%) | 78 % | 400 |
| Grain | Weyermann - Chocolate Rye | 0.3 kg (3.1%) | 20 % | 493 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (3.1%) | 74 % | 788 |
| Grain | Carafa | 0.1 kg (1%) | 70 % | 664 |
| Sugar | Candi Sugar, Dark | 0.5 kg (5.2%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 60 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------|-----|-------|--------|--------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |
|-------------|-----|-------|--------|--------|