

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) |