

American Imperial Porter (K)

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **41**
- SRM **44.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Munich I	3 kg (37.3%)	80 %	18
Grain	BESTMALZ - Munich II	2 kg (24.8%)	80 %	32
Grain	BESTMALZ - Best Vienna	2 kg (24.8%)	80.5 %	9
Grain	Weyermann - Caraaroma	0.5 kg (6.2%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.2%)	73 %	120
Grain	CastleMalting - Special B	0.1 kg (1.2%)	70 %	350
Grain	Fawcett - Chocolate	0.35 kg (4.3%)	71 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	15 g	20 min	12 %
Boil	Sabro	10 g	20 min	15 %
Boil	Galena	15 g	10 min	12 %
Boil	Sabro	10 g	10 min	15 %
Aroma (end of boil)	Galena	10 g	5 min	12 %

Aroma (end of boil)	Sabro	15 g	5 min	15 %
Aroma (end of boil)	Galena	10 g	2 min	12 %
Aroma (end of boil)	Sabro	15 g	2 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Espe	Ale	Liquid	75 ml	Priv
Kveik Jovaru	Ale	Liquid	75 ml	Priv

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	5 g	Boil	90 min
Fining	Whirlfloc	1.25 g	Boil	5 min
Flavor	Płatki dębowe po Sherry Oloroso macerowane w rumie	30 g	Secondary	7 day(s)

Notes

- <https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/#44>
<http://kompendiumpiwa.pl/american-porter/>
Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)
Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato)
Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%)
Bitterness (IBU) 35-50
Color SRM (EBC) 40+(80+ EBC)
Aug 26, 2020, 1:37 AM
- Woda celowana w American Stout
Calcium (ppm)50-75
Magnesium (ppm)0-30
Alkalinity as CaCO₃80-160
Sulfate (ppm)50-150
Chloride (ppm)50-150
Sodium (ppm)<100
Residual Alkalinity60-120
Z racji, że kranówka jest bogata w wapń, jedynie dodam kwas pod koniec gotowania. Po modyfikacji
Calcium (ppm)110
Magnesium (ppm)12
Alkalinity as CaCO₃197
Sulfate (ppm)151
Chloride (ppm)118
Sodium (ppm)52
Residual Alkalinity111
Oct 25, 2020, 11:29 PM
- Do piwa na wysłodzinach będą zastosowane dodatki
- Trawa turówka około 5g / 1 fermentor
- Wędzone owoce (śliwki, pomarańcze, banany)
Nov 27, 2020, 1:17 PM