

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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