

imperial porter WARKA 15

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **26**
- SRM **35.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|--------|------|
| Grain | Wędzony bukiem Viking Malt | 0.45 kg (4.6%) | 82 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (20.4%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 2.3 kg (23.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.77 kg (7.8%) | 79 % | 22 |
| Grain | Czekoladowy | 0.25 kg (2.5%) | 60 % | 1000 |
| Grain | Carafa III | 0.2 kg (2%) | 70 % | 1034 |
| Grain | Czekoladowy | 0.25 kg (2.5%) | 60 % | 788 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.3 kg (3.1%) | 80 % | 45 |
| Grain | Pilzneński | 3 kg (30.5%) | 81 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (3.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|-------|--------|------------|
| safelager s-189 | Lager | Slant | 100 ml | --- |

Notes

- warzone 29.03
BLG początkowe 23 blg, 17 l brzezki
gęstwa drożdżowa dodana w postaci starteru ok 14 blg, łącznie 0,6 l
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