

# Imperialny Porter 'Black Wolf' (22I)

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **42**
- SRM **34.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.5 kg (47.6%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (21.2%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (10.6%)	80 %	4
Grain	Strzegom Karmel 30	1 kg (10.6%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.2%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (3.2%)	55 %	1000
Grain	Oats, Flaked	0.35 kg (3.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	18 g	60 min	15 %
Boil	lunga	20 g	30 min	11 %
Boil	Chinook	15 g	10 min	12.5 %
Boil	lunga	15 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Notes

- Piwo wg receptury Marcina Lipińskiego Browar Domowy 'Louve'  
[http://louve.keep.pl/warki58\\_ImpPorter.htm](http://louve.keep.pl/warki58_ImpPorter.htm)  
Imperialny porter górnej fermentacji, brown porter --- nie jest to porter bałtycki!  
*May 5, 2018, 11:37 PM*