

# Imperium Prunum clone

- Gravity **27 BLG**
- ABV ---
- IBU **54**
- SRM **33.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **31.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	11 kg (80.3%)	80 %	16
Grain	Strzegom Karmel 600	0.25 kg (1.8%)	68 %	601
Grain	Simpsons - Coffee Malt	0.25 kg (1.8%)	74 %	296
Grain	Caramunich® typ I	0.5 kg (3.6%)	73 %	80
Grain	Carafa II	0.2 kg (1.5%)	70 %	812
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (3.6%)	80 %	---
Liquid Extract	Ekstrakt bursztynowy	0.5 kg (3.6%)	80 %	300
Grain	Weyermann Caramunich 3	0.5 kg (3.6%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34-70	Lager	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka	250 g	Boil	10 min
Other	Śliwka wędzona	500 g	Secondary	60 day(s)