

Imperium Repasa

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **50**
- SRM **40.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **37.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (40%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (8%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (8%)	79 %	22
Grain	Viking Pale Ale malt	1 kg (8%)	80 %	5
Grain	Biscuit Malt	1 kg (8%)	79 %	45
Grain	Płatki owsiane	0.5 kg (4%)	60 %	3
Grain	Weyermann - Carafa II	0.5 kg (4%)	70 %	837
Grain	Strzegom Czekoladowy jasny	0.25 kg (2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2%)	68 %	1200
Grain	Słód owsiany Fawcett	1 kg (8%)	61 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	30 min	10 %
Boil	Fuggles	20 g	50 min	4.5 %
Aroma (end of boil)	Marynka	20 g	95 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Laska wanilii	20 g	Secondary	14 day(s)