

# Imperial `20

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **35**
- SRM **41.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.8%)	73 %	120
Grain	Carafa III	0.2 kg (3.8%)	70 %	1034
Grain	Caraaroma	0.1 kg (1.9%)	78 %	400
Grain	Strzegom Czekoladowy 400	0.2 kg (3.8%)	68 %	400
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	10 %

Boil	Lublin (Lubelski)	15 g	10 min	4 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 2278	Lager	Liquid	750 ml	wyeast

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2.5 g	Boil	10 min

### Notes

- ciemne + karmelowe ostatnie 15 min.  
*Oct 23, 2018, 9:55 PM*