

# Imperialny Porter Czekoladowy

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **41**
- SRM **51.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (41.5%)	82 %	7
Grain	Strzegom Wiedeński	2 kg (20.7%)	80 %	12
Grain	Strzegom Monachijski typ II	1.8 kg (18.7%)	80 %	20
Grain	Caraaroma	0.65 kg (6.7%)	78 %	400
Grain	Weyermann - Chocolate Rye	0.3 kg (3.1%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.3 kg (3.1%)	74 %	788
Grain	Carafa	0.1 kg (1%)	70 %	664
Sugar	Candi Sugar, Dark	0.5 kg (5.2%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	60 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	300 ml	Safale
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