

# American Imperial Porter (K)

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **41**
- SRM **44.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Munich I	3 kg (37.3%)	80 %	18
Grain	BESTMALZ - Munich II	2 kg (24.8%)	80 %	32
Grain	BESTMALZ - Best Vienna	2 kg (24.8%)	80.5 %	9
Grain	Weyermann - Caraaroma	0.5 kg (6.2%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.2%)	73 %	120
Grain	CastleMalting - Special B	0.1 kg (1.2%)	70 %	350
Grain	Fawcett - Chocolate	0.35 kg (4.3%)	71 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	15 g	20 min	12 %
Boil	Sabro	10 g	20 min	15 %
Boil	Galena	15 g	10 min	12 %
Boil	Sabro	10 g	10 min	15 %
Aroma (end of boil)	Galena	10 g	5 min	12 %

Aroma (end of boil)	Sabro	15 g	5 min	15 %
Aroma (end of boil)	Galena	10 g	2 min	12 %
Aroma (end of boil)	Sabro	15 g	2 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Espe	Ale	Liquid	75 ml	Priv
Kveik Jovaru	Ale	Liquid	75 ml	Priv

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	5 g	Boil	90 min
Fining	Whirlfloc	1.25 g	Boil	5 min
Flavor	Płatki dębowe po Sherry Oloroso macerowane w rumie	30 g	Secondary	7 day(s)

## Notes

- <https://www.brewersassociation.org/edu/brewers-association-beer-style-guidelines/#44>  
<http://kompendiumpiwa.pl/american-porter/>  
 Original Gravity (°Plato) 1.080-1.100 (19.3-23.7 °Plato)  
 Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato)  
 Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%)  
 Bitterness (IBU) 35-50  
 Color SRM (EBC) 40+(80+ EBC)  
*Aug 26, 2020, 1:37 AM*
- Woda celowana w American Stout  
 Calcium (ppm)50-75  
 Magnesium (ppm)0-30  
 Alkalinity as CaCO380-160  
 Sulfate (ppm)50-150  
 Chloride (ppm)50-150  
 Sodium (ppm)<100  
 Residual Alkalinity60-120  
 Z racji, że kranówka jest bogata w wapń, jedynie dodam kwas pod koniec gotowania. Po modyfikacji  
 Calcium (ppm)110  
 Magnesium (ppm)12  
 Alkalinity as CaCO3197  
 Sulfate (ppm)151  
 Chloride (ppm)118  
 Sodium (ppm)52  
 Residual Alkalinity111  
*Oct 25, 2020, 11:29 PM*
- Do piwa na wysłodzinach będą zastosowane dodatki  
 - Trawa turówka około 5g / 1 fermentor  
 - Wędzone owoce (śliwki, pomarańcze, banany)  
*Nov 27, 2020, 1:17 PM*