

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) |