

# Śliwkowo - borówkowy Imperialny Porter

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **57**
- SRM **42.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I  | 5 kg (52.6%)  | 79 %  | 16  |
| Grain | Strzegom Pilzneński         | 1 kg (10.5%)  | 80 %  | 4   |
| Grain | Special B Castle            | 0.5 kg (5.3%) | 70 %  | 350 |
| Grain | Fawcett - Pale Chocolate    | 0.5 kg (5.3%) | 71 %  | 600 |
| Grain | Karmelowy żytni Strzegom    | 0.5 kg (5.3%) | 75 %  | 150 |
| Grain | Płatki owsiane              | 0.5 kg (5.3%) | 85 %  | 3   |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (5.3%) | 68 %  | 400 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.5%)  | 79 %  | 22  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 90 min | 7 %        |
| Boil    | Cluster    | 30 g   | 90 min | 7.75 %     |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 20 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Other       | śliwka      | 750 g         | Boil           | 15 min      |
| Other       | Borówka     | 200 g         | Secondary      | 10 day(s)   |