

# Bourbon Vanilla Imperial Porter

- Gravity **21.8 BLG**
- ABV ---
- IBU **27**
- SRM **32**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **46.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (60.1%)	81 %	4
Grain	Munich Malt	2 kg (17.2%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	1 kg (8.6%)	73 %	120
Grain	Strzegom Karmel 150	0.5 kg (4.3%)	75 %	150
Grain	Karmelowy Czerwony	0.25 kg (2.1%)	75 %	59
Grain	Weyermann - Carafa III	0.5 kg (4.3%)	70 %	1024
Grain	Płatki jęczmienne	0.4 kg (3.4%)	10 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Kent Goldings	15 g	60 min	5.5 %
Boil	Kent Goldings	10 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis