

# Imperial Porter

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **37**
- SRM **47.7**
- Style **Robust Porter**

## Batch size

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

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67.2 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **67.2C**
- Sparge using **-12.6 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (72%)	80 %	7
Grain	Special B Malt	0.5 kg (8%)	65.2 %	425
Grain	Caraamber	0.25 kg (4%)	75 %	79
Grain	black castle	0.25 kg (4%)	--- %	1300
Grain	Caramel/Crystal Malt - 120L	0.75 kg (12%)	72 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	90 min	11.2 %
Boil	Brewers Gold	10 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	23.57 g	Danstar