

# Imperial Porter

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **48**
- SRM **46.6**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss --- %
- Size with trub loss **14 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67.2C**
- Sparge using **-11 liter(s)** of **76C** water

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pale Ale                    | 4 kg (72.7%)   | 80 %   | 7    |
| Grain | Special B Malt              | 0.5 kg (9.1%)  | 65.2 % | 425  |
| Grain | Caraamber                   | 0.25 kg (4.5%) | 75 %   | 79   |
| Grain | black castle                | 0.25 kg (4.5%) | --- %  | 1300 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (9.1%)  | 72 %   | 300  |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Perle        | 30 g   | 90 min | 7 %        |
| Boil    | Brewers Gold | 20 g   | 50 min | 7.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type  | Name | Amount | Use for | Time   |
|-------|------|--------|---------|--------|
| Spice | kawa | 80 g   | Boil    | 90 min |