

Imperial Porter

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **28**
- SRM **35.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **17.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **23.9 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.96 kg (10%)	75 %	150
Grain	Strzegom Pilzneński	1.93 kg (20%)	80 %	4
Grain	Strzegom Wiedeński	2.41 kg (25%)	79 %	10
Grain	Strzegom Monachijski typ II	2.89 kg (30%)	79 %	22
Grain	Caramunich® typ I	0.77 kg (8%)	73 %	80
Grain	Caraaroma	0.48 kg (5%)	78 %	400
Grain	Weyermann - Carafa II	0.19 kg (2%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew S-33	Ale	Dry	11.5 g	Fermentis
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