

# Imperial Porter

- Gravity **20 BLG**
- ABV ---
- IBU **32**
- SRM **47.1**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss --- %
- Size with trub loss **9 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-6 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (50%)	80 %	4
Grain	Special B Malt	0.25 kg (6.3%)	65.2 %	425
Grain	Briess - Munich Malt 20L	0.25 kg (6.3%)	74 %	52
Grain	Caraamber	1 kg (25%)	75 %	79
Grain	Caramel/Crystal Malt - 60L	0.25 kg (6.3%)	74 %	159
Grain	Briess - Chocolate Malt	0.25 kg (6.3%)	60 %	932

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	17.1 g	30 min	4.5 %
Boil	Magnat	9 g	90 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	18 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa	54 g	Boil	50 min
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