

Imperialny Porter górnej fermentacji

- Gravity **26.6 BLG**
- ABV ---
- IBU **41**
- SRM **51.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 5 kg (51.5%) | 79 % | 10 |
| Grain | Strzegom Pale Ale | 3 kg (30.9%) | --- % | --- |
| Grain | Strzegom Karmel 300 | 0.5 kg (5.2%) | 70 % | 299 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.2%) | 75 % | 150 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (2.1%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.1%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.15 kg (1.5%) | 70 % | 690 |
| Grain | Bestmalz black | 0.15 kg (1.5%) | 79 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 50 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 150 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|-------|
| Other | cukier | 200 g | Boil | 5 min |