

# Imperial Porter

- Gravity **18.4 BLG**
- ABV ---
- 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