

# Imperial Porter

- Gravity **21.3 BLG**
- ABV ---
- IBU **40**
- SRM **42**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

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

## Steps

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

## Mash step by step

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

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Pale Ale                   | 3.6 kg (70.8%)  | 80 %   | 4   |
| Grain | Special B Malt             | 0.35 kg (6.9%)  | 65.2 % | 425 |
| Grain | Briess - Munich Malt 20L   | 0.7 kg (13.8%)  | 74 %   | 52  |
| Grain | Caraamber                  | 0.12 kg (2.4%)  | 75 %   | 79  |
| Grain | Caramel/Crystal Malt - 60L | 0.015 kg (0.3%) | 74 %   | 159 |
| Grain | Briess - Chocolate Malt    | 0.3 kg (5.9%)   | 60 %   | 932 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 60 g   | 60 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Safale     |

## Extras

| Type  | Name          | Amount | Use for   | Time     |
|-------|---------------|--------|-----------|----------|
| Spice | Vanilla Beans | 2 g    | Secondary | 7 day(s) |

|       |         |       |          |     |
|-------|---------|-------|----------|-----|
| Other | Bourbon | 300 g | Bottling | --- |
|-------|---------|-------|----------|-----|