

# Pohjala Imperial Porter 2

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **53**
- SRM **40.7**

## 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 **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (61.5%)	80 %	5
Grain	Rye Malt	1.8 kg (20.1%)	63 %	10
Grain	Carafa II	0.5 kg (5.6%)	70 %	812
Grain	Weyermann - Chocolate Rye	0.5 kg (5.6%)	20 %	493
Grain	Karmelowy Special B	0.5 kg (5.6%)	65.2 %	400
Sugar	cukier trzcinowy	0.15 kg (1.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Whirlpool	Chinook	20 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	200 ml	White Labs