

## #60 Imperial Porter

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **34**
- SRM **46.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński (Castle, Viking, Bydgoszcz)	3.06 kg (41%)	79 %	10
Grain	Rye Malt (Castle)	0.6 kg (8%)	63 %	10
Grain	Płatki owsiane	0.2 kg (2.7%)	85 %	3
Grain	Strzegom Monachijski typ II (Viking)	1.6 kg (21.4%)	79 %	22
Grain	Weyermann - Smoked Malt	0.35 kg (4.7%)	81 %	6
Grain	Abbey Malt Weyermann	0.23 kg (3.1%)	75 %	45
Grain	Weyermann Caramunich 3	0.48 kg (6.4%)	76 %	150
Grain	Special B Malt	0.4 kg (5.4%)	65.2 %	315
Grain	Castle Cafe Light	0.2 kg (2.7%)	75.5 %	250
Grain	Weyermann - Chocolate Rye	0.25 kg (3.3%)	20 %	600
Grain	Carafa II	0.1 kg (1.3%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	13.75 g	Danstar