

# BOURBON VANILLA IMPERIAL PORTER

- Gravity **20 BLG**
- ABV ---
- IBU **48**
- SRM **39.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **36.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **27.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (66.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1.3 kg (14.4%)	79 %	16
Grain	Carafa Special I	0.3 kg (3.3%)	65 %	900
Grain	Strzegom Karmel 150	0.28 kg (3.1%)	75 %	150
Grain	Special B Malt	0.24 kg (2.7%)	77 %	315
Grain	Carafa Special III	0.1 kg (1.1%)	65 %	1400
Grain	Płatki pszeniczne	0.4 kg (4.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (4.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6 %
Boil	Lublin (Lubelski)	20 g	10 min	3.5 %
Boil	Warrior	20 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1450	Ale	Slant	125 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Flavor	Jim Beam	400 g	Secondary	14 day(s)
Spice	2x Laska wanilii	6 g	Secondary	14 day(s)