

Budyniowe Gaje Imperial Porter

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **32**
- SRM **25.7**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-------------|-------|-----|
| Grain | Vienna Malt | 7 kg (70%) | 78 % | 8 |
| Grain | Briess - Dark Chocolate Malt | 0.5 kg (5%) | 60 % | 827 |
| Grain | Brown Malt (British Chocolate) | 1 kg (10%) | 70 % | 128 |
| Grain | Płatki owsiane | 1 kg (10%) | 85 % | 3 |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (5%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 90 g | 90 min | 3.6 % |
| Boil | Huell Melon | 35 g | 5 min | 7.5 % |
| Boil | Fuggles | 30 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale | Liquid | 40 ml | Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|----------|
| Spice | Kokos | 500 g | Secondary | 7 day(s) |
| Spice | Laska Wanilii | 6 g | Secondary | 7 day(s) |
| Spice | Łuska Kakaowa | 100 g | Boil | 15 min |