

# Imperial Porter

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- Gravity **23.9 BLG**
- ABV ---
- IBU **46**
- SRM **40**
- Style **Baltic Porter**

## 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 **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (50.6%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (12.7%)	81 %	6
Grain	Strzegom Karmel 300	0.6 kg (7.6%)	70 %	299
Grain	Strzegom Czekoladowy 400	0.35 kg (4.4%)	68 %	400
Grain	Weyermann - Chocolate Wheat	0.15 kg (1.9%)	74 %	788
Grain	Strzegom Barwiący	0.1 kg (1.3%)	68 %	1300
Liquid Extract	Ekstrakt słodowy ciemny	1.7 kg (21.5%)	--- %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %