

Imperial Porter

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **37**
- SRM **47.7**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **90 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67.2 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **67.2C**
- Sparge using **-12.6 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Pale Ale | 4.5 kg (72%) | 80 % | 7 |
| Grain | Special B Malt | 0.5 kg (8%) | 65.2 % | 425 |
| Grain | Caraamber | 0.25 kg (4%) | 75 % | 79 |
| Grain | black castle | 0.25 kg (4%) | --- % | 1300 |
| Grain | Caramel/Crystal Malt - 120L | 0.75 kg (12%) | 72 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Magnat | 20 g | 90 min | 11.2 % |
| Boil | Brewers Gold | 10 g | 60 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|---------|------------|
| Danstar - Nottingham | Ale | Dry | 23.57 g | Danstar |