

# Imperial Porter

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **40**
- SRM **51.6**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-9.8 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (46.2%)	80 %	4
Grain	Special B Malt	0.5 kg (7.7%)	65.2 %	425
Grain	Briess - Munich Malt 20L	0.5 kg (7.7%)	74 %	52
Grain	Caraamber	1.5 kg (23.1%)	75 %	79
Grain	Caramel/Crystal Malt - 60L	0.5 kg (7.7%)	74 %	159
Grain	Briess - Chocolate Malt	0.5 kg (7.7%)	60 %	932

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	90 min	11.2 %
Boil	Hallertau	30 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	30 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa	80 g	Boil	50 min
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