

# Imperialny Porter Angielski z Kotłowni

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **25**
- SRM **30.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **68 C**, Time **1 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **1 min** at **68C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Thomas Fawcett	6 kg (82.8%)	81 %	6
Grain	Fawcett - Pale Chocolate	0.25 kg (3.4%)	71 %	600
Grain	Strzegom Karmel 600	0.5 kg (6.9%)	68 %	601
Grain	Brown Thomas Fawcett	0.25 kg (3.4%)	70 %	180
Grain	Płatki owsiane	0.25 kg (3.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	60 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	300 ml	White Labs