

# ###Imperialny Porter 'Brunatny Niedźwiedź' (12I) WLP013###

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **70**
- SRM **37.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (42.7%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (25.6%)	79 %	22
Grain	Strzegom Pilzneński	0.5 kg (8.5%)	80 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30
Grain	Fawcett - Brown	0.5 kg (8.5%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.4 kg (6.8%)	71 %	600
Grain	Bestmalz - Special X	0.2 kg (3.4%)	75 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	15 min
Pół tabletki				

## Notes

- Chmienie tylko dla goryczki, długie leżakowanie sprawi, że aromat chmielowy i tak zniknie.  
*Nov 12, 2018, 8:43 AM*