

# Imperialny porter

- Gravity **25.3 BLG**
- ABV ---
- IBU **94**
- SRM **44**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (49.8%)	81 %	4
Grain	Strzegom Monachijski typ I	1.1 kg (10.9%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (10%)	81 %	6
Grain	Weyermann - Carafa I	0.4 kg (4%)	70 %	690
Grain	Strzegom Karmel 600	0.4 kg (4%)	68 %	601
Grain	zakwaszający	0.15 kg (1.5%)	70 %	6
Grain	Weyermann - Pale Ale Malt	2 kg (19.9%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	90 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	30 g	Secondary	7 day(s)