

Bourbon Vanilla Imperial Porter

- Gravity **17.7 BLG**
- ABV ---
- IBU **34**
- SRM **38.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

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

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (63.7%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (12.7%) | 80 % | 16 |
| Grain | Fawcett - Brown | 0.7 kg (8.9%) | 72 % | 180 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (6.4%) | 71 % | 600 |
| Grain | Caramel/Crystal Malt - 120L | 0.45 kg (5.7%) | 72 % | 236 |
| Grain | Briess - Caramel Malt 40L | 0.2 kg (2.5%) | 75 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|-----------|-----------|
| Other | płatki dębowe średnio opiekane | 20 g | Secondary | 14 day(s) |
| Spice | laska wanili - 4 sztuki | 10 g | Secondary | 14 day(s) |
| Flavor | Burbon | 400 g | Bottling | --- |