

# Budyniowe Gaje Imperial Porter

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **32**
- SRM **25.7**
- 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 **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	7 kg (70%)	78 %	8
Grain	Briess - Dark Chocolate Malt	0.5 kg (5%)	60 %	827
Grain	Brown Malt (British Chocolate)	1 kg (10%)	70 %	128
Grain	Płatki owsiane	1 kg (10%)	85 %	3
Grain	Caramel/Crystal Malt - 20L	0.5 kg (5%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	90 g	90 min	3.6 %
Boil	Huell Melon	35 g	5 min	7.5 %
Boil	Fuggles	30 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	40 ml	Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Spice	Kokos	500 g	Secondary	7 day(s)
Spice	Laska Wanilii	6 g	Secondary	7 day(s)
Spice	Łuska Kakaowa	100 g	Boil	15 min