

## Freestyle #2 Imperial Porter

- Gravity **26.4 BLG**
- ABV ---
- IBU **63**
- SRM **66.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **17.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (26.9%)	80 %	7
Grain	Strzegom Monachijski typ II	1 kg (18%)	79 %	22
Grain	Płatki owsiane	1 kg (18%)	75 %	3
Grain	Biscuit Malt	0.7 kg (12.6%)	79 %	45
Grain	Caramunich 2	0.4 kg (7.2%)	73 %	120
Grain	Brown Malt (British Chocolate)	0.3 kg (5.4%)	70 %	128
Grain	Czekoladowy	0.3 kg (5.4%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.22 kg (3.9%)	71 %	600
Sugar	Milk Sugar (Lactose)	0.15 kg (2.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.2 %

### Extras

Type	Name	Amount	Use for	Time
Spice	TONKA	4 g	Boil	7 min
Spice	ziarno kakaowca	75 g	Secondary	7 day(s)
Spice	wiórki kokosowe	200 g	Secondary	7 day(s)
Flavor	espresso 200ml	200 g	Secondary	1 day(s)
Spice	pomarańcza	15 g	Boil	10 min