

# Imperial brown porter

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **47**
- SRM **25.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (68.2%)	80.5 %	6
Grain	Pszeniczny	0.3 kg (6.8%)	85 %	4
Grain	Abbey Malt Weyermann	0.3 kg (6.8%)	75 %	45
Grain	Brown Malt (British Chocolate)	0.5 kg (11.4%)	70 %	150
Grain	Fawcett - Pale Chocolate	0.15 kg (3.4%)	71 %	500
Grain	Special B Malt	0.15 kg (3.4%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile