

Imperial Porter

- Gravity **23.9 BLG**
- ABV ---
- IBU **46**
- SRM **40**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **65 C**, Time **120 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 4 kg (50.6%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 1 kg (12.7%) | 81 % | 6 |
| Grain | Strzegom Karmel 300 | 0.6 kg (7.6%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 400 | 0.35 kg (4.4%) | 68 % | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (1.9%) | 74 % | 788 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |
| Liquid Extract | Ekstrakt słodowy ciemny | 1.7 kg (21.5%) | --- % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 15 min | 4 % |