

# Imperial Porter

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- Gravity **21.3 BLG**
- ABV ---
- IBU **40**
- SRM **42**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

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

## Steps

- Temp **67.2 C**, Time **60 min**

## Mash step by step

- Heat up liter(s) of strike water to **C**
- Add grains
- Keep mash **60 min** at **67.2C**
- Sparge using liter(s) of **C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.6 kg (70.8%)	80 %	4
Grain	Special B Malt	0.35 kg (6.9%)	65.2 %	425
Grain	Briess - Munich Malt 20L	0.7 kg (13.8%)	74 %	52
Grain	Caraamber	0.12 kg (2.4%)	75 %	79
Grain	Caramel/Crystal Malt - 60L	0.015 kg (0.3%)	74 %	159
Grain	Briess - Chocolate Malt	0.3 kg (5.9%)	60 %	932

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	60 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Vanilla Beans	2 g	Secondary	7 day(s)

Other	Bourbon	300 g	Bottling	---
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