

# Imperial Robust Porter z syropem klonowym

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **66**
- SRM **32.7**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (38.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.5%)	79 %	22
Grain	Fawcett - Crystal	0.25 kg (4.8%)	70 %	160
Grain	Special W	0.25 kg (4.8%)	77 %	300
Grain	Carafa II	0.25 kg (4.8%)	1 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	17.6 %
Boil	Summit	20 g	15 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	60 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Syrop klonowy	250 g	Primary	14 day(s)
Water Agent	Kreda	2 g	Mash	60 min