

# Imperialny Porter górnej fermentacji

- Gravity **26.6 BLG**
- ABV ---
- IBU **41**
- SRM **51.8**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (51.5%)	79 %	10
Grain	Strzegom Pale Ale	3 kg (30.9%)	--- %	---
Grain	Strzegom Karmel 300	0.5 kg (5.2%)	70 %	299
Grain	Strzegom Karmel 150	0.5 kg (5.2%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.2 kg (2.1%)	71 %	600
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.1%)	68 %	400
Grain	Weyermann - Carafa I	0.15 kg (1.5%)	70 %	690
Grain	Bestmalz black	0.15 kg (1.5%)	79 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	cukier	200 g	Boil	5 min