

Imperial Robust Porter #2

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **37**
- SRM **35**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.69 kg (46.9%) | 85 % | 7 |
| Grain | Weyermann - Vienna Malt | 2.12 kg (27%) | 81 % | 8 |
| Grain | Carafa II | 0.55 kg (7%) | 70 % | 812 |
| Sugar | Cukier | 0.24 kg (3.1%) | --- % | --- |
| Grain | Strzegom Karmel 150 | 0.71 kg (9%) | 75 % | 150 |
| Grain | Weyermann - Carapils | 0.55 kg (7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 45 g | 60 min | 4.5 % |
| Boil | Fuggles | 45 g | 30 min | 4.5 % |