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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.