

# Imperial Brown Porter

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **60**
- SRM **27.8**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (78.4%)	80 %	5
Grain	Biscuit Malt	0.25 kg (2.5%)	79 %	45
Grain	Abbey Castle	0.25 kg (2.5%)	80 %	45
Grain	Crystal 1	0.5 kg (4.9%)	80 %	160
Grain	Brown Malt (British Chocolate)	1 kg (9.8%)	70 %	188
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %