

# Imperial Brown Porter

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **40**
- SRM **27.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (61.9%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (10.3%)	81 %	6
Grain	Brown Malt (British Chocolate)	1 kg (10.3%)	70 %	128
Grain	Fawcett - Pale Chocolate	0.3 kg (3.1%)	71 %	600
Grain	Biscuit Malt	0.6 kg (6.2%)	79 %	45
Grain	Fawcett - Dark Crystal	0.3 kg (3.1%)	71 %	300
Sugar	Brown Sugar, Dark	0.5 kg (5.2%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Zula	20 g	60 min	9.7 %
Boil	Marynka	20 g	30 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	12 min
Flavor	płatki beczki po whisky	100 g	Secondary	14 day(s)
Water Agent	kreda piwowarska	2 g	Mash	---
Flavor	Cukier brzożowy	340 g	Boil	15 min