

# Imperial English Porter #1

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **31**
- SRM **27.6**
- Style **Brown Porter**

## 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.5 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	4 kg (47.1%)	80 %	5
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	0.9 kg (10.6%)	80 %	35
Grain	Caraaroma	0.5 kg (5.9%)	78 %	400
Grain	Brown Malt (British Chocolate)	1 kg (11.8%)	70 %	128
Grain	Carafa II	0.1 kg (1.2%)	70 %	812
Grain	Strzegom Monachijski typ II	2 kg (23.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	7.6 %
Aroma (end of boil)	East Kent Goldings	50 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	400 ml	Danstar