

# Imperial Porter

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **32**
- SRM **47.1**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss --- %
- Size with trub loss **9 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-6 liter(s)** of **76C** water

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pale Ale                   | 2 kg (50%)     | 80 %   | 4   |
| Grain | Special B Malt             | 0.25 kg (6.3%) | 65.2 % | 425 |
| Grain | Briess - Munich Malt 20L   | 0.25 kg (6.3%) | 74 %   | 52  |
| Grain | Caraamber                  | 1 kg (25%)     | 75 %   | 79  |
| Grain | Caramel/Crystal Malt - 60L | 0.25 kg (6.3%) | 74 %   | 159 |
| Grain | Briess - Chocolate Malt    | 0.25 kg (6.3%) | 60 %   | 932 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 17.1 g | 30 min | 4.5 %      |
| Boil    | Magnat    | 9 g    | 90 min | 11.2 %     |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 18 g   | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |      |      |      |        |
|--------|------|------|------|--------|
| Flavor | kawa | 54 g | Boil | 50 min |
|--------|------|------|------|--------|