

# Imperial Robust Porter

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **30**
- SRM **30**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36.6 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 **28.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.81 kg (57.4%)	81 %	5
Grain	Weyermann - Vienna Malt	1.61 kg (19.2%)	81 %	8
Grain	Carafa II	0.6 kg (7.2%)	70 %	812
Grain	Weyermann - Pale Wheat Malt	0.51 kg (6.1%)	85 %	5
Sugar	Cukier	0.25 kg (3%)	--- %	---
Grain	Strzegom Karmel 150	0.3 kg (3.6%)	75 %	150
Grain	Weyermann - Carapils	0.3 kg (3.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	60 min	4.5 %
Boil	Fuggles	30 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- Ciemne słody po 45 zacierania

Chciałbym żeby ten porter był mocny, ale nie za bardzo alkoholowy. Do tego także treściwy.  
*Mar 18, 2021, 9:17 PM*