

Double Mash Wędzony Imperialny Porter Bałtycki

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **61**
- SRM **36.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.9 liter(s)**
- Total mash volume **65.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **48.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **-2.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (30.7%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (12.3%)	80 %	20
Grain	Monachijski	2 kg (12.3%)	80 %	16
Grain	Weyermann Caramunich 3	1 kg (6.1%)	76 %	150
Grain	Chocolate Malt (UK)	0.3 kg (1.8%)	73 %	887
Grain	Viking Wędzony bukiem	2 kg (12.3%)	82 %	10
Grain	Strzegom Wiedeński	3 kg (18.4%)	79 %	10
Grain	Żytni	0.5 kg (3.1%)	85 %	8
Grain	Caraaroma	0.5 kg (3.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2487 - Hella Bock	Lager	Slant	500 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min