

Imperialny wędzony porter

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **39**
- SRM **50.6**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **8 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------|----------------------------------|----------------|--------|------|
| Grain | Viking Wędzony bukiem | 3.5 kg (33.2%) | 82 % | 10 |
| Grain | Żytni | 1 kg (9.5%) | 85 % | 8 |
| Grain | Strzegom Karmel 300 | 1 kg (9.5%) | 70 % | 299 |
| Grain | Weyermann - Dehusked Carafo III | 0.25 kg (2.4%) | 70 % | 1024 |
| Sugar | Candi Sugar, Clear | 0.3 kg (2.8%) | 78.3 % | 2 |
| Grain | Chocolate Malt (UK) | 0.25 kg (2.4%) | 73 % | 1100 |
| Simpson chocolate | | | | |
| Grain | Strzegom Monachijski typ II | 1 kg (9.5%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 3 kg (28.4%) | 79 % | 10 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (2.4%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Warrior | 35 g | 60 min | 15.5 % |
| Boil | Lublin (Lubelski) | 100 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |