

Smoked Imperial Porter

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **23**
- SRM **47.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 3 kg (40.5%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.5 kg (20.3%) | 80 % | 20 |
| Grain | Weyermann - Vienna Malt | 1.5 kg (20.3%) | 81 % | 8 |
| Grain | DRC | 0.3 kg (4.1%) | 69 % | 300 |
| Grain | Briess - Chocolate Malt | 0.3 kg (4.1%) | 60 % | 690 |
| Grain | Weyermann - Carapils | 0.5 kg (6.8%) | 78 % | 4 |
| Grain | Weyermann - Carafa II | 0.3 kg (4.1%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|--------|
| Water Agent | Epsom MgSO4 | 2 g | Mash | 60 min |
| Water Agent | Sól NaCl | 2 g | Mash | 60 min |
| Water Agent | Chlorek Wapnia CaCl | 8 g | Mash | 60 min |
| Water Agent | Kreda CaCO3 | 8 g | Mash | 60 min |
| Water Agent | Kwas Mlekowy | 1 g | Mash | 0 min |
| Fining | Whirflock | 2 g | Boil | 15 min |

Notes

- Profil Wody Słodowy: Ca-151.3/Mg-10.2/Na-28.6/Cl-202.6/SO4-41.1/HCO3-193
Carafa Special II dodana na koniec zacierania.
Kwas mlekowy do ewentualnej korekty pH, pH nastawu 5.1
Fermentacja: Zadanie drożdży 8°C, po 3 dniach od startu fermentacji 10°C, po 2 dniach temperatura codziennie o 1°C w górę aż do 15°C
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