

#31 Smoked Imperial Porter

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **94**
- SRM **51.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (48.6%)	80 %	4
Grain	Żytmi	1 kg (13.9%)	85 %	8
Grain	Simpsons - Crystal Dark	0.2 kg (2.8%)	74 %	158
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.8%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.2%)	68 %	1200
Grain	Carafa	0.1 kg (1.4%)	70 %	664
Grain	Peat Smoked Malt	1.5 kg (20.8%)	74 %	6
Grain	Rye, Flaked	0.4 kg (5.6%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Chinook	30 g	30 min	13 %

Boil	Chinook	30 g	10 min	13 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Suska sechłońska	250 g	Boil	15 min
Flavor	Płatki Sherry Oloroso	50 g	Secondary	14 day(s)