

# 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 Carafa 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