

# Wędzony Imperialny Porter Bałtycki

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **48**
- SRM **26.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 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 (48.8%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (19.5%)	80 %	20
Grain	Monachijski	2 kg (19.5%)	80 %	16
Grain	Weyermann Caramunich 3	1 kg (9.8%)	76 %	150
Grain	Chocolate Malt (UK)	0.25 kg (2.4%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 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
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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