

# Wędzony Imperialny Porter Bałtycki

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **47**
- SRM **38.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2.8 kg (38.9%)	81 %	6
Grain	Weyermann - Light Munich Malt	2 kg (27.8%)	82 %	14
Grain	Vienna Malt	1.25 kg (17.4%)	78 %	8
Grain	Weyermann Caramunich 3	0.35 kg (4.9%)	76 %	150
Grain	Chocolate Malt (UK)	0.3 kg (4.2%)	73 %	887
Grain	Special B Malt	0.25 kg (3.5%)	65.2 %	315
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.5%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	60 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Kwas mlekowy	7 g	Mash	60 min