

# 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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