

# Imperialny wędzony Porter Bałtycki

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **60**
- SRM **46.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I         | 3.36 kg (30%)  | 77 %  | 16  |
| Grain | Słód wędzony torfem                | 3.024 kg (27%) | 77 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 2.464 kg (22%) | 77 %  | 3   |
| Grain | Słód Caramunich Typ II Weyermann   | 0.896 kg (8%)  | 77 %  | 120 |
| Grain | Caraaroma                          | 0.784 kg (7%)  | 77 %  | 400 |
| Grain | Carafa I special                   | 0.672 kg (6%)  | 77 %  | 900 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 82 g   | 60 min | 10 %       |