

# Bourbon Barrel Aged Smoked Imperial Baltic Porter

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **45**
- SRM **37.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (24.8%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (24.8%)	79 %	10
Grain	Pilzneński	1.2 kg (14.9%)	81 %	4
Grain	Słód Wędzony Steinbach	0.6 kg (7.5%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.6 kg (7.5%)	80 %	3
Grain	Strzegom Karmel 600	0.4 kg (5%)	68 %	601
Grain	Simpsons - Coffee Malt	0.4 kg (5%)	74 %	296
Grain	Rahr - Red Wheat Malt	0.4 kg (5%)	85 %	89
Grain	Czekoladowy	0.45 kg (5.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	400 g	Mash	70 min
Spice	Płatki bourbin	50 g	Secondary	20 day(s)