

Imperial Smoke Porter

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **49**
- SRM **65.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (24%)	80 %	5
Grain	Monachijski	1 kg (16%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (16%)	79 %	10
Grain	dekstrynowy	0.5 kg (8%)	80 %	15
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (8%)	80 %	3
Grain	Fawcett Chocolate	0.7 kg (11.2%)	71 %	1200
Grain	Płatki owsiane	0.6 kg (9.6%)	85 %	3
Grain	Castle Cafe	0.25 kg (4%)	75.5 %	500
Grain	Special B Malt	0.2 kg (3.2%)	65.2 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	4.1 %
Boil	marynka	25 g	60 min	8 %
Boil	East Kent Goldings	10 g	30 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	figi	200 g	Primary	60 day(s)
Flavor	płatki dębowe rum z destylatu	20 g	Secondary	20 day(s)