

# WĘDZONY IMPERIALNY PORTER BAŁTYCKI

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **40**
- SRM **33.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **15 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **37.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (57.3%)	80 %	3
Grain	Strzegom Wiedeński	2 kg (22.9%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.9%)	68 %	1200
Grain	Carabelge	0.54 kg (6.2%)	80 %	30
Grain	Pszeniczny	0.37 kg (4.2%)	85 %	4
Grain	Abbey Malt Weyermann	0.14 kg (1.6%)	75 %	45
Grain	Strzegom Monachijski typ II	0.06 kg (0.7%)	79 %	22
Grain	Viking Melanoidynowy	0.12 kg (1.4%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	0 min	4 %