

# Wędzony Imperialny Porter Bałtycki

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **48**
- SRM **26.4**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach                 | 5 kg (48.8%)   | 80 %  | 5   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (19.5%)   | 80 %  | 20  |
| Grain | Monachijski                            | 2 kg (19.5%)   | 80 %  | 16  |
| Grain | Weyermann Caramunich 3                 | 1 kg (9.8%)    | 76 %  | 150 |
| Grain | Chocolate Malt (UK)                    | 0.25 kg (2.4%) | 73 %  | 887 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 45 g   | 60 min | 15.5 %     |

## Yeasts

| Name                     | Type  | Form  | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Wyeast 2487 - Hella Bock | Lager | Slant | 500 ml | Wyeast     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |             |       |      |        |
|-------------|-------------|-------|------|--------|
| Water Agent | CaCl2       | 5 g   | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g   | Mash | 60 min |
| Fining      | Whirlfloc-T | 2.5 g | Boil | 10 min |