

# Kopciuch bałtycki - Wędzony Porter Bałtycki

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **27**
- SRM **34.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	3 kg (46.5%)	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	1 kg (15.5%)	80 %	3
Grain	Special B Malt	0.7 kg (10.9%)	65.2 %	315
Grain	Biscuit Malt	0.5 kg (7.8%)	79 %	45
Grain	Strzegom Pilzneński	1 kg (15.5%)	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis