

# Porter bałtycki wędzony

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **44**
- SRM **29.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3.2 kg (58.7%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (18.3%)	80 %	20
Grain	Płatki owsiane	0.3 kg (5.5%)	60 %	3
Grain	Carahell	0.3 kg (5.5%)	77 %	26
Grain	Weyermann Caramunich 3	0.2 kg (3.7%)	76 %	150
Grain	Caraaroma	0.2 kg (3.7%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.8%)	73 %	1001
Grain	Carafa II special	0.1 kg (1.8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	30 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	350 ml	Fermentis

## Notes

- słody palone na koniec przerwy 72 stopnie, gęstwa 10dniowa  
13l 20BLG  
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