

## porterek wędzony

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU ---
- SRM **58.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony bukiem weyermann	5 kg (39.8%)	--- %	6
Grain	Strzegom Wiedeński	5 kg (39.8%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.8 kg (6.4%)	68 %	900
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2%)	68 %	1200
Grain	Abbey Malt Weyermann	0.5 kg (4%)	75 %	45
Grain	Caraaroma	0.3 kg (2.4%)	78 %	400
Grain	Carafa II	0.1 kg (0.8%)	70 %	812
Grain	Jęczmień palony	0.15 kg (1.2%)	55 %	985
Grain	Castle Cafe	0.46 kg (3.7%)	75.5 %	480