

# Smoked Baltic Porter

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **33**
- SRM **30.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (25%)	79 %	22
Grain	Słód Wędzony Bukiem Weyermann	3.6 kg (60%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (10%)	73 %	120
Grain	Weyermann - Chocolate Rye	0.3 kg (5%)	20 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	375 ml	Wyeast