

SMOKED PORTER_GOODBYE BERLIN

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **32**
- SRM **26.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **44.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castle	2.65 kg (22.6%)	80 %	8
Grain	Viking Malt Red Ale	2.21 kg (18.8%)	75 %	70
Grain	Cara Gold Castlemalting	1.5 kg (12.8%)	78 %	120
Grain	Wędzony Weyermann (Acidulated Malt)	1.25 kg (10.7%)	80 %	6
Grain	Carmel Pils Bestmalz	1 kg (8.5%)	75 %	5
Grain	Carabelge Weyermann	0.65 kg (5.5%)	80 %	32
Grain	Płatki owsiane błyskawiczne	0.55 kg (4.7%)	85 %	3
Grain	Pszeniczny jasny Bestmalz (Wheat Malt)	0.45 kg (3.8%)	80 %	6
Grain	Monachijski Bestmalz (Muich Malt)	0.42 kg (3.6%)	80 %	16
Grain	Melanoiden Castlemalt	0.5 kg (4.3%)	80 %	39
Grain	Wiedeński Bestmalz	0.25 kg (2.1%)	80.5 %	9

Grain	Karmel 600 Viking Malt	0.2 kg (1.7%)	68 %	601
Grain	Carafa II Weyermann	0.1 kg (0.9%)	70 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	65 min	13.2 %
Boil	Chinook	35 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 - Munich Lager	Lager	Slant	130.43 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Jałowiec	100 g	Secondary	14 day(s)
Water Agent	Kwas mlekowy 80%	4 g	Boil	70 min