

Styl Bałtycki smoked

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **43**
- SRM **32**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.1 kg (53.7%) | 80 % | 3 |
| Grain | Pale Malt (2 Row) UK | 1.3 kg (33.2%) | 78 % | 6 |
| Grain | Briess - Chocolate Malt | 0.19 kg (4.9%) | 60 % | 850 |
| Grain | Brown Malt (British Chocolate) | 0.15 kg (3.8%) | 70 % | 435 |
| Grain | Caramel/Crystal Malt - 120L | 0.174 kg (4.4%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 20 g | 50 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |