

# 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