

# Wędzony porter

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **35**
- SRM **35.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **33.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **43.9 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **34.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3.8 kg (39%)	82 %	10
Grain	Viking Vienna Malt	3.8 kg (39%)	79 %	7
Grain	Weyermann - Carawheat	1 kg (10.3%)	77 %	97
Grain	Abbey Castle	0.4 kg (4.1%)	80 %	45
Grain	Caraaroma	0.25 kg (2.6%)	1 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.6%)	1 %	1001
Grain	Jęczmień palony	0.15 kg (1.5%)	55 %	985
Grain	Carafa II	0.1 kg (1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand diamond	Lager	Dry	23 g	Lallemand