

# Wędzony porter

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **26.3**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (34.1%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	2.4 kg (54.5%)	80 %	3
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	985
Grain	Special B Malt	0.2 kg (4.5%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	7.8 %
Boil	Cascade PL	20 g	10 min	7.8 %