

Wędzony Porter Bałtycki

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **35**
- SRM **34.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Wędzony IREKS | 3.8 kg (39.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 3.8 kg (39.4%) | 79 % | 10 |
| Grain | Karmelowy 140 EBC IREKS | 1 kg (10.4%) | 80 % | 140 |
| Grain | Abbey Malt Weyermann | 0.4 kg (4.1%) | 75 % | 45 |
| Grain | Aromatyczny IREKS | 0.25 kg (2.6%) | 80 % | 280 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.15 kg (1.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 25 g | 90 min | 12.5 % |
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 400 ml | --- |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja 11 stopni do ustania spadku ekstraktu

10 g węglanu wapnia do wody do zacierania

Aug 6, 2019, 10:04 PM