

# Wędzony porter bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **36**
- SRM **35.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (37.4%)	80 %	5
Grain	Monachijski	1 kg (18.7%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (18.7%)	79 %	10
Grain	Abbey Malt Weyermann	0.3 kg (5.6%)	75 %	45
Grain	Oats, Flaked	0.3 kg (5.6%)	80 %	2
Grain	Caraaroma	0.25 kg (4.7%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.7%)	73 %	120
Grain	Special B Malt	0.1 kg (1.9%)	65.2 %	315
Grain	Carafa Special II	0.1 kg (1.9%)	70 %	812
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.9%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	7.7 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %