SMOKPORT

- Gravity **20.2 BLG**
- ABV **---**
- IBU **42**
- SRM **26**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **7 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach wędzony	2 kg *(26.8%)*	78 %	5
Grain	Pilzneński Castle	0.8 kg *(10.7%)*	81 %	3
Grain	Pilzneński Suflett	1 kg *(13.4%)*	81 %	3
Grain	Monachijski Ciemny Steinbach	1 kg *(13.4%)*	80 %	25
Grain	Monachijski jasny Steinbach	1 kg *(13.4%)*	80 %	18
Sugar	Sugar, Table (Sucrose)	0.6 kg *(8.1%)*	100 %	2
Grain	Strzegom Karmel 600	0.4 kg *(5.4%)*	68 %	600
Grain	Strzegom Karmel 30	0.2 kg *(2.7%)*	75 %	35
Grain	Abbey Castle	0.3 kg *(4%)*	80 %	45
Grain	Czekoladowy żytni Weyer	0.1 kg *(1.3%)*	55 %	650
Grain	Weyermann - Carafa special I	0.05 kg *(0.7%)*	55 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.4 %
Boil	Tradition	30 g	10 min	5.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1 ml	cała gęstwa po Oktopils

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min