# Wędzony porter

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- 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 |

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