

## #24 Wędzony Porter

- Gravity **22.9 BLG**
- ABV ---
- IBU **43**
- SRM **43.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

### Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

### Mash step by step

- Heat up **30.9 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (38.8%)	79 %	16
Grain	Wiedeński Bestmalz	2 kg (19.4%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (9.7%)	80 %	4
Grain	Weyermann - Caramunich III	1 kg (9.7%)	71.7 %	110
Grain	Kawowy Castlemalting	0.5 kg (4.9%)	77 %	250
Grain	Wędzony Torfem Castlemalting	1 kg (9.7%)	--- %	3.5
Grain	Carapils Weyermann	0.4 kg (3.9%)	--- %	4.4
Grain	Jęczmień palony	0.4 kg (3.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Sybilla	20 g	20 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safager w34/70	Lager	Slant	350 ml	---