

33 Smoked Porter

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **60**
- SRM **38.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 2 kg (32.3%) | 79 % | 10 |
| Grain | Wędzony bukiem Viking Malt | 3 kg (48.4%) | 82 % | 10 |
| Grain | Weyermann - Dehusked Carafa II | 0.1 kg (1.6%) | 70 % | 837 |
| Grain | Caraaroma | 0.15 kg (2.4%) | 78 % | 400 |
| Grain | Abbey Malt Weyermann | 0.25 kg (4%) | 75 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (8.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------|-----|--------|--------|----|
| FM53 Voss kveik | Ale | Liquid | 150 ml | FM |
|-----------------|-----|--------|--------|----|