

## Porter wędzony

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **38**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **30.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	3 kg (29.1%)	82 %	10
Grain	Strzegom Pilzneński	3 kg (29.1%)	80 %	4
Grain	Monachijski	1 kg (9.7%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.7%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (9.7%)	79 %	10
Grain	Strzegom Karmel 600	0.5 kg (4.9%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.9%)	10 %	800
Grain	carabody	0.3 kg (2.9%)	70 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	25 g	75 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski) PH	50 g	5 min	5.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M76 Bavarian lager	Lager	Slant	500 ml	Mangrove Jack's

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirfloc	1 g	Boil	5 min
Flavor	śliwki wędzone	200 g	Boil	5 min