

## porterek wędzony

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU ---
- SRM **58.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | wędzony bukiem weyermann    | 5 kg (39.8%)   | --- %  | 6    |
| Grain | Strzegom Wiedeński          | 5 kg (39.8%)   | 79 %   | 10   |
| Grain | Strzegom Czekoladowy jasny  | 0.8 kg (6.4%)  | 68 %   | 900  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2%)   | 68 %   | 1200 |
| Grain | Abbey Malt Weyermann        | 0.5 kg (4%)    | 75 %   | 45   |
| Grain | Caraaroma                   | 0.3 kg (2.4%)  | 78 %   | 400  |
| Grain | Carafa II                   | 0.1 kg (0.8%)  | 70 %   | 812  |
| Grain | Jęczmień palony             | 0.15 kg (1.2%) | 55 %   | 985  |
| Grain | Castle Cafe                 | 0.46 kg (3.7%) | 75.5 % | 480  |