

# Smoked Baltic Porter

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **33**
- SRM **30.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount       | Yield | EBC |
|-------|----------------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II      | 1.5 kg (25%) | 79 %  | 22  |
| Grain | Słód Wędzony Bukiem Weyermann    | 3.6 kg (60%) | 80 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 0.6 kg (10%) | 73 %  | 120 |
| Grain | Weyermann - Chocolate Rye        | 0.3 kg (5%)  | 20 %  | 650 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 60 min | 12 %       |

## Yeasts

| Name                     | Type  | Form  | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 375 ml | Wyeast     |