

# Smoked Baltic Porter Bourbon BA

- Gravity **24.4 BLG**
- ABV ---
- IBU **45**
- SRM **36.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.8 kg (29.3%)	80 %	5
Grain	Weyermann - Grodziski	1 kg (10.5%)	80 %	4
Grain	Viking Malt Wędzony Wiśnią	0.7 kg (7.3%)	82 %	10
Grain	Weyermann - Light Munich Malt	1 kg (10.5%)	82 %	14
Grain	Weyermann - Vienna Malt	1.5 kg (15.7%)	81 %	8
Grain	Weyermann Caramunich 3	0.6 kg (6.3%)	76 %	150
Grain	Oats, Flaked	0.5 kg (5.2%)	80 %	2
Grain	Caraaroma	0.3 kg (3.1%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.3 kg (3.1%)	70 %	690
Grain	Weyermann - Dehusked Carafa II	0.25 kg (2.6%)	70 %	837
Grain	Carahell	0.1 kg (1%)	77 %	26
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (5.2%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8.8 %
Boil	East Kent Goldings	25 g	20 min	5.1 %