

# 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 %      |