

# Smoked Baltic Porter

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **24**
- SRM **23.6**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (47.6%)	81 %	6
Grain	Briess - Munich Malt 20L	1 kg (11.9%)	74 %	39
Grain	Smoked Malt	1 kg (11.9%)	80 %	18
Grain	Briess - Wheat Malt, White	1 kg (11.9%)	85 %	5
Grain	Barley, Flaked	0.5 kg (6%)	70 %	4
Grain	Caramunich® typ I	0.5 kg (6%)	73 %	80
Grain	Carafa	0.2 kg (2.4%)	70 %	664
Grain	Briess - Chocolate Malt	0.2 kg (2.4%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	80 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M84 Bohemian Lager	Lager	Slant	500 ml	Mangrove Jack's
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