

wedzony porter

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU ---
- SRM **83.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **46.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	7 kg (44.8%)	80 %	5
Grain	Strzegom Wiedeński	2.9 kg (18.5%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (6.4%)	73 %	1001
Grain	Abbey Malt Weyermann	0.5 kg (3.2%)	75 %	45
Grain	Caraaroma	0.17 kg (1.1%)	78 %	400
Grain	Carafa II	0.07 kg (0.4%)	70 %	812
Grain	specjal b	0.25 kg (1.6%)	--- %	280
Grain	Jęczmień palony	0.15 kg (1%)	55 %	985
Grain	Weyermann Caramunich 3	0.7 kg (4.5%)	76 %	150
Grain	Black (Patent) Malt	0.55 kg (3.5%)	55 %	985
Grain	Płatki owsiane	0.5 kg (3.2%)	60 %	3
Grain	wheat black	0.7 kg (4.5%)	--- %	1100
Grain	specjal w	0.05 kg (0.3%)	--- %	280
Grain	Strzegom Monachijski typ I	1 kg (6.4%)	79 %	16
Grain	Strzegom Barwiący	0.1 kg (0.6%)	68 %	1300