

## Porter wędzony

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **32**
- SRM **36.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	5 kg (47.6%)	82 %	10
Grain	Strzegom Monachijski typ II	2 kg (19%)	79 %	22
Grain	Strzegom Pilzneński	0.7 kg (6.7%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (19%)	79 %	10
Grain	Strzegom Karmel 600	0.4 kg (3.8%)	10 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (3.8%)	10 %	800

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	25 g	75 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski) PH	50 g	5 min	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Flavor	śliwki wędzone	200 g	Boil	5 min