

porterek wędzony

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU ---
- SRM **58.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | wędzony bukiem weyermann | 5 kg (39.8%) | --- % | 6 |
| Grain | Strzegom Wiedeński | 5 kg (39.8%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy jasny | 0.8 kg (6.4%) | 68 % | 900 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2%) | 68 % | 1200 |
| Grain | Abbey Malt Weyermann | 0.5 kg (4%) | 75 % | 45 |
| Grain | Caraaroma | 0.3 kg (2.4%) | 78 % | 400 |
| Grain | Carafa II | 0.1 kg (0.8%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.15 kg (1.2%) | 55 % | 985 |
| Grain | Castle Cafe | 0.46 kg (3.7%) | 75.5 % | 480 |