

## Smoked Porter #28

- Gravity **22.5 BLG**
- ABV ---
- IBU **40**
- SRM **37.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **50 C**, Time **5 min**
- Temp **70 C**, Time **90 min**
- Temp **65 C**, Time **0 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **0 min** at **65C**
- Keep mash **90 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.8 kg (32.9%)	79 %	16
Grain	Strzegom Wiedeński	2.2 kg (25.9%)	79 %	10
Grain	Słód Wędzony Steinbach	2 kg (23.5%)	80 %	5
Grain	Caraaroma	0.45 kg (5.3%)	78 %	400
Grain	Żytni	0.25 kg (2.9%)	85 %	8
Grain	Strzegom Karmel 600	0.25 kg (2.9%)	68 %	601
Grain	strzegom melanolidynowy	0.2 kg (2.4%)	78 %	10
Grain	Black BestMalz	0.15 kg (1.8%)	55 %	1100
Grain	Chocolate Malt (UK)	0.15 kg (1.8%)	73 %	887
Grain	Weyermann - Carafa II	0.05 kg (0.6%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Sybilla	33 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	33 g	15 min	4 %