

# Wędzony porter

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **33**
- SRM **32.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **6.5 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.4 kg (3.8%)	85 %	4
Grain	Wędzony bukiem Viking Malt	9.5 kg (89.6%)	82 %	10
Grain	Czekoladowy	0.7 kg (6.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	60 min	2.7 %
Boil	Tradition	50 g	60 min	5 %