

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 |