

Wędzony Porter Bałtycki

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **29**
- SRM **36.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	3 kg (39.7%)	81 %	6
Grain	BESTMALZ - Best Minich	2.6 kg (34.4%)	80.5 %	16
Grain	Caramunich® typ I	1 kg (13.2%)	73 %	80
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (7.9%)	80 %	20
Grain	Weyermann - Carafa III Special	0.35 kg (4.6%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	20 g	60 min	15 %