

# Wędzony porter bałtycki - II Wielkopolski KPD

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **44**
- SRM **32.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.4 kg (39.7%)	80 %	5
Grain	Strzegom Monachijski typ I	2.8 kg (46.4%)	79 %	16
Grain	Weyermann Caramunich 3	0.4 kg (6.6%)	76 %	150
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400
Grain	Carafa II Special	0.12 kg (2%)	70 %	812
Grain	Weyermann - Chocolate Wheat	0.12 kg (2%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- - woda SUW Mosina (przewaga siarczanów, dużo wapnia, 300+ ppm HCO<sub>3</sub>)
  - cała fermentacja w kegu pod ciśnieniem 1,5 BAR
  - 1 tydzień fermentacji w ok. 16 st. C, po 7 dniach fermentacji przeniesienie w 18 st. C, a po 14 dniach fermentacji przeniesienie w 22 st. C
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