

Wędzony Porter Bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **36**
- SRM **25.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (10%) | 80 % | 24 |
| Grain | Strzegom Wiedeński | 1 kg (10%) | 80 % | 10 |
| Grain | Viking Malt Wędzony Gruszą | 5 kg (50%) | 80 % | 10 |
| Grain | Wędzony Bukiem Viking Malt | 1 kg (10%) | 82 % | 10 |
| Grain | Strzegom Karmel 30 | 0.6 kg (6%) | 70 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2%) | 75 % | 150 |
| Grain | Biscuit Malt | 0.4 kg (4%) | 75 % | 45 |
| Grain | Weyermann - Carafa I Special | 0.2 kg (2%) | 70 % | 900 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (4%) | 65 % | 400 |
| Grain | Pszeniczny | 0.2 kg (2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-------------------|------|--------|-------|
| Boil | Marynka | 50 g | 60 min | 9 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 3.5 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 12 g | Fermentis |

Notes

- Burzliwa - 21dni - temp.10* C
Diacetylowa - 4-7 dni - temp.15* C
Leżakowanie - 2-3 miesiące - temp. 4* C
Butelkowanie.
Refermentacja 10-14 dni - temp. 20 * C
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