

Wędzony Porter Bałtycki

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **35**
- SRM **34.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony IREKS	3.8 kg (39.4%)	80 %	5
Grain	Strzegom Wiedeński	3.8 kg (39.4%)	79 %	10
Grain	Karmelowy 140 EBC IREKS	1 kg (10.4%)	80 %	140
Grain	Abbey Malt Weyermann	0.4 kg (4.1%)	75 %	45
Grain	Aromatyczny IREKS	0.25 kg (2.6%)	80 %	280
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.6%)	68 %	1200
Grain	Jęczmień palony	0.15 kg (1.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	90 min	12.5 %
Boil	Lublin (Lubelski)	40 g	60 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	400 ml	---

Notes

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

- Fermentacja 11 stopni do ustania spadku ekstraktu

10 g węglanu wapnia do wody do zacierania

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