

#087 Wędzony Porter Bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **37**
- SRM **34.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **11 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **37.1 liter(s)**

Steps

- Temp **65 C**, Time **73 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **73 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.95 kg (30.3%)	80 %	7
Grain	Viking Wędzony bukiem	0.7 kg (7.2%)	82 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	1.4 kg (14.4%)	80 %	20
Grain	Weyermann monachijski I	1.7 kg (17.4%)	79 %	16
Grain	Strzegom Pilzneński	0.8 kg (8.2%)	80 %	4
Grain	Żytni	0.4 kg (4.1%)	85 %	8
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (6.2%)	73 %	120
Grain	Special W	0.3 kg (3.1%)	70 %	299
Grain	Special B Castle	0.3 kg (3.1%)	70 %	350
Grain	Fawcett - Crystal	0.3 kg (3.1%)	70 %	160
Grain	Fawcett - Czekoladowy	0.15 kg (1.5%)	73 %	1170
Grain	Fawcett - Pale Chocolate	0.15 kg (1.5%)	71 %	630

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min