

Kopciuch bałtycki - Wędzony Porter Bałtycki

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **27**
- SRM **34.5**
- 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 **20 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | Viking Wędzony bukiem | 3 kg (46.5%) | 82 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (15.5%) | 80 % | 3 |
| Grain | Special B Malt | 0.7 kg (10.9%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.5 kg (7.8%) | 79 % | 45 |
| Grain | Strzegom Pilzneński | 1 kg (15.5%) | 80 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.9%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |