

# Porter Bałtycki Wędzony Widawa 24 BLG

- Gravity **24 BLG**
- ABV **11 %**
- IBU **31**
- SRM **39.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II      | 4 kg (42.1%)   | 79 %  | 22   |
| Grain | Słód wędzony Bestmalz            | 3 kg (31.6%)   | 82 %  | 5.5  |
| Grain | BESTMALZ - Best Minich Dark      | 1 kg (10.5%)   | 80 %  | 28   |
| Grain | Bestmalz Special X               | 0.5 kg (5.3%)  | 80 %  | 350  |
| Grain | Słód Czekoladowy Bestmalz        | 0.25 kg (2.6%) | 80 %  | 900  |
| Grain | Bestmalz Carmel Pils             | 0.25 kg (2.6%) | 75 %  | 5    |
| Grain | Bestmalz Carmel Aromatic         | 0.25 kg (2.6%) | 75 %  | 50   |
| Grain | pszeniczny czekoladowy Weyermann | 0.25 kg (2.6%) | 75 %  | 1050 |

## Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 40 g   | 90 min | 5.2 %      |
| Boil       | Lublin (Lubelski) | 30 g   | 30 min | 5.2 %      |
| Boil       | Lublin (Lubelski) | 30 g   | 10 min | 5.2 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | ---        |