

# SMOKED PORTER\_GOODBYE BERLIN

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **32**
- SRM **26.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **44.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield  | EBC |
|-------|--|-----------------|--------|-----|
| Grain | Pale Ale Castle                        | 2.65 kg (22.6%) | 80 %   | 8   |
| Grain | Viking Malt Red Ale                    | 2.21 kg (18.8%) | 75 %   | 70  |
| Grain | Cara Gold Castlemalting                | 1.5 kg (12.8%)  | 78 %   | 120 |
| Grain | Wędzony Weyermann (Acidulated Malt)    | 1.25 kg (10.7%) | 80 %   | 6   |
| Grain | Carmel Pils Bestmalz                   | 1 kg (8.5%)     | 75 %   | 5   |
| Grain | Carabelge Weyermann                    | 0.65 kg (5.5%)  | 80 %   | 32  |
| Grain | Płatki owsiane błyskawiczne            | 0.55 kg (4.7%)  | 85 %   | 3   |
| Grain | Pszeniczny jasny Bestmalz (Wheat Malt) | 0.45 kg (3.8%)  | 80 %   | 6   |
| Grain | Monachijski Bestmalz (Muich Malt)      | 0.42 kg (3.6%)  | 80 %   | 16  |
| Grain | Melanoiden Castlemalt                  | 0.5 kg (4.3%)   | 80 %   | 39  |
| Grain | Wiedeński Bestmalz                     | 0.25 kg (2.1%)  | 80.5 % | 9   |

|       |                        |               |      |      |
|-------|------------------------|---------------|------|------|
| Grain | Karmel 600 Viking Malt | 0.2 kg (1.7%) | 68 % | 601  |
| Grain | Carafa II Weyermann    | 0.1 kg (0.9%) | 70 % | 1150 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 35 g   | 65 min | 13.2 %     |
| Boil    | Chinook | 35 g   | 5 min  | 11 %       |

### Yeasts

| Name                       | Type  | Form  | Amount    | Laboratory |
|----------------------------|-------|-------|-----------|------------|
| Wyeast 2308 - Munich Lager | Lager | Slant | 130.43 ml | ---        |

### Extras

| Type        | Name             | Amount | Use for   | Time      |
|-------------|------------------|--------|-----------|-----------|
| Flavor      | Jałowiec         | 100 g  | Secondary | 14 day(s) |
| Water Agent | Kwas mlekowy 80% | 4 g    | Boil      | 70 min    |