

Wędzony porter

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **23.3**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2.8 kg (44.4%) | 80 % | 7 |
| Grain | Słód Wędzony Steinbach | 1 kg (15.9%) | 80 % | 5 |
| Grain | Bestmalz Carmel Pils | 1.5 kg (23.8%) | 75 % | 5 |
| Grain | Amber Malt | 0.4 kg (6.3%) | 75 % | 43 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.2%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.6%) | 68 % | 1200 |
| Grain | Carafa III | 0.1 kg (1.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Magnum | 50 g | 10 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 250 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | suszona śliwka | 200 g | Boil | 10 min |