

# Wędzony Porter Bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **36**
- SRM **25.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (10%)	80 %	24
Grain	Strzegom Wiedeński	1 kg (10%)	80 %	10
Grain	Viking Malt Wędzony Gruszą	5 kg (50%)	80 %	10
Grain	Wędzony Bukiem Viking Malt	1 kg (10%)	82 %	10
Grain	Strzegom Karmel 30	0.6 kg (6%)	70 %	30
Grain	Strzegom Karmel 150	0.2 kg (2%)	75 %	150
Grain	Biscuit Malt	0.4 kg (4%)	75 %	45
Grain	Weyermann - Carafa I Special	0.2 kg (2%)	70 %	900
Grain	Strzegom Czekoladowy jasny	0.4 kg (4%)	65 %	400
Grain	Pszeniczny	0.2 kg (2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	50 g	60 min	9 %
Boil	Lublin (Lubelski)	20 g	30 min	3.5 %
Boil	Lublin (Lubelski)	30 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis

## Notes

- Burzliwa - 21dni - temp.10\* C  
Diacetylowa - 4-7 dni - temp.15\* C  
Leżakowanie - 2-3 miesiące - temp. 4\* C  
Butelkowanie.  
Refermentacja 10-14 dni - temp. 20 \* C  
*Sep 5, 2016, 11:46 PM*