

# Wędzony porter grodziski

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **30**
- SRM **25.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (64.9%)	80 %	3
Grain	Strzegom Monachijski typ II	2 kg (26%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.6%)	68 %	1200
Grain	Strzegom Karmel 150	0.2 kg (2.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.3 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	4 %