

# 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	---