

Porter bałtycki wędzony

- Gravity **34.7 BLG**
- ABV **18.2 %**
- IBU **25**
- SRM **58.9**
- 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 **105 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.2 liter(s)**
- Total mash volume **60.2 liter(s)**

Steps

- Temp **61 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **45.2 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **72C**
- Sparge using **-3.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński | 3 kg (19.9%) | 79 % | 10 |
| Grain | Monachijski | 3.2 kg (21.3%) | 80 % | 16 |
| Grain | Wędzony bukiem Viking Malt | 2.5 kg (16.6%) | 82 % | 10 |
| Grain | BESTMALZ - Best Pilsen | 3.8 kg (25.2%) | 80.5 % | 4 |
| Grain | pszeniczny | 1 kg (6.6%) | 78 % | 16 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.65 kg (4.3%) | 73 % | 1001 |
| Grain | Weyermann - Carafa II | 0.9 kg (6%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

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

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|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 200 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|