

# 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
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