

# Wędzony porter

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **23.3**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.8 kg (44.4%)	80 %	7
Grain	Słód Wędzony Steinbach	1 kg (15.9%)	80 %	5
Grain	Bestmalz Carmel Pils	1.5 kg (23.8%)	75 %	5
Grain	Amber Malt	0.4 kg (6.3%)	75 %	43
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Carafa III	0.1 kg (1.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Magnum	50 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Slant	250 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	suszona śliwka	200 g	Boil	10 min