

# Wędzony Porter Bałtycki

- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **65.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **32.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony czereśnię	5 kg (53.2%)	82 %	10
Grain	Viking Wiedeński	1 kg (10.6%)	79 %	7
Grain	Viking Monachijski typ II	1 kg (10.6%)	79 %	22
Grain	Caraaroma	1 kg (10.6%)	78 %	400
Grain	Weyermann - Carafa II	0.5 kg (5.3%)	70 %	837
Grain	Viking Czekoladowy ciemny	0.7 kg (7.4%)	67 %	900
Grain	Viking Barwiący	0.2 kg (2.1%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Aroma (end of boil)	Książęcy	50 g	10 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis