

Wędzony porter bałtycki - II Wielkopolski KPD

- Gravity **20.9 BLG**
- ABV ---
- IBU **44**
- SRM **32.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 2.4 kg (39.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2.8 kg (46.4%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.4 kg (6.6%) | 76 % | 150 |
| Grain | Caraaroma | 0.2 kg (3.3%) | 78 % | 400 |
| Grain | Carafa II Special | 0.12 kg (2%) | 70 % | 812 |
| Grain | Weyermann - Chocolate Wheat | 0.12 kg (2%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis |