

## #087 Wędzony Porter Bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **33**
- SRM **34.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3.7 kg (38.3%)	80 %	7
Grain	Strzegom Monachijski typ I	2.6 kg (26.9%)	79 %	15
Grain	Monachijski typ II 20-25 EBC Weyermann	0.4 kg (4.1%)	80 %	20
Grain	Strzegom Pilzneński	0.7 kg (7.3%)	80 %	4
Grain	Żytni	0.5 kg (5.2%)	85 %	8
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (6.2%)	73 %	120
Grain	Strzegom Karmel 300	0.5 kg (5.2%)	70 %	299
Grain	Fawcett - Crystal	0.4 kg (4.1%)	70 %	160
Grain	Fawcett - Czekoladowy	0.25 kg (2.6%)	73 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	900 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min