

33 Smoked Porter

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **60**
- SRM **38.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (32.3%)	79 %	10
Grain	Wędzony bukiem Viking Malt	3 kg (48.4%)	82 %	10
Grain	Weyermann - Dehusked Carafa II	0.1 kg (1.6%)	70 %	837
Grain	Caraaroma	0.15 kg (2.4%)	78 %	400
Grain	Abbey Malt Weyermann	0.25 kg (4%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Liquid	150 ml	FM
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