

Porter Bałtycki Wędzony Widawa 24 BLG

- Gravity **24 BLG**
- ABV **11 %**
- IBU **31**
- SRM **39.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 4 kg (42.1%) | 79 % | 22 |
| Grain | Słód wędzony Bestmalz | 3 kg (31.6%) | 82 % | 5.5 |
| Grain | BESTMALZ - Best Minich Dark | 1 kg (10.5%) | 80 % | 28 |
| Grain | Bestmalz Special X | 0.5 kg (5.3%) | 80 % | 350 |
| Grain | Słód Czekoladowy Bestmalz | 0.25 kg (2.6%) | 80 % | 900 |
| Grain | Bestmalz Carmel Pils | 0.25 kg (2.6%) | 75 % | 5 |
| Grain | Bestmalz Carmel Aromatic | 0.25 kg (2.6%) | 75 % | 50 |
| Grain | pszeniczny czekoladowy Weyermann | 0.25 kg (2.6%) | 75 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 40 g | 90 min | 5.2 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 5.2 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | --- |