

SMOKED PORTER_GOODBYE BERLIN

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **32**
- SRM **26.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **32.8 liter(s)**
- Total mash volume **44.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|--------|-----|
| Grain | Pale Ale Castle | 2.65 kg (22.6%) | 80 % | 8 |
| Grain | Viking Malt Red Ale | 2.21 kg (18.8%) | 75 % | 70 |
| Grain | Cara Gold Castlemalting | 1.5 kg (12.8%) | 78 % | 120 |
| Grain | Wędzony Weyermann (Acidulated Malt) | 1.25 kg (10.7%) | 80 % | 6 |
| Grain | Carmel Pils Bestmalz | 1 kg (8.5%) | 75 % | 5 |
| Grain | Carabelge Weyermann | 0.65 kg (5.5%) | 80 % | 32 |
| Grain | Płatki owsiane błyskawiczne | 0.55 kg (4.7%) | 85 % | 3 |
| Grain | Pszeniczny jasny Bestmalz (Wheat Malt) | 0.45 kg (3.8%) | 80 % | 6 |
| Grain | Monachijski Bestmalz (Muich Malt) | 0.42 kg (3.6%) | 80 % | 16 |
| Grain | Melanoiden Castlemalt | 0.5 kg (4.3%) | 80 % | 39 |
| Grain | Wiedeński Bestmalz | 0.25 kg (2.1%) | 80.5 % | 9 |

| | | | | |
|-------|------------------------|---------------|------|------|
| Grain | Karmel 600 Viking Malt | 0.2 kg (1.7%) | 68 % | 601 |
| Grain | Carafa II Weyermann | 0.1 kg (0.9%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 35 g | 65 min | 13.2 % |
| Boil | Chinook | 35 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|-------|-----------|------------|
| Wyeast 2308 - Munich Lager | Lager | Slant | 130.43 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|-----------|-----------|
| Flavor | Jałowiec | 100 g | Secondary | 14 day(s) |
| Water Agent | Kwas mlekowy 80% | 4 g | Boil | 70 min |