

SMOKPORT

- Gravity **20.2 BLG**
- ABV ---
- IBU **42**
- SRM **26**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **7 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Steinbach wędzony | 2 kg (26.8%) | 78 % | 5 |
| Grain | Pilzneński Castle | 0.8 kg (10.7%) | 81 % | 3 |
| Grain | Pilzneński Suflett | 1 kg (13.4%) | 81 % | 3 |
| Grain | Monachijski Ciemny Steinbach | 1 kg (13.4%) | 80 % | 25 |
| Grain | Monachijski jasny Steinbach | 1 kg (13.4%) | 80 % | 18 |
| Sugar | Sugar, Table (Sucrose) | 0.6 kg (8.1%) | 100 % | 2 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5.4%) | 68 % | 600 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.7%) | 75 % | 35 |
| Grain | Abbey Castle | 0.3 kg (4%) | 80 % | 45 |
| Grain | Czekoladowy żytni Weyer | 0.1 kg (1.3%) | 55 % | 650 |
| Grain | Weyermann - Carafa special I | 0.05 kg (0.7%) | 55 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.4 % |
| Boil | Tradition | 30 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|-------------------------|
| Saflager W 34/70 | Lager | Slant | 1 ml | cała gęstwa po Oktopils |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 15 min |