

## Wędzono solony porter

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **19.2**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	2 kg (45.5%)	79 %	4
Grain	Strzegom Wiedeński	1.2 kg (27.3%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (11.4%)	79 %	5.5
Grain	Strzegom Czekoladowy jasny	0.5 kg (11.4%)	68 %	400
Grain	Viking Malt Cookie	0.2 kg (4.5%)	72 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	35 g	60 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11.5 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	Sól	8 g	Boil	15 min