

## Wędzony porter

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **35**
- SRM **35.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **43.9 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**

### Mash step by step

- Heat up **34.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt       | 3.8 kg (39%)   | 82 %  | 10   |
| Grain | Viking Vienna Malt               | 3.8 kg (39%)   | 79 %  | 7    |
| Grain | Weyermann - Carawheat            | 1 kg (10.3%)   | 77 %  | 97   |
| Grain | Abbey Castle                     | 0.4 kg (4.1%)  | 80 %  | 45   |
| Grain | Caraaroma                        | 0.25 kg (2.6%) | 1 %   | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (2.6%) | 1 %   | 1001 |
| Grain | Jęczmień palony                  | 0.15 kg (1.5%) | 55 %  | 985  |
| Grain | Carafa II                        | 0.1 kg (1%)    | 70 %  | 812  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 40 g   | 15 min | 4 %        |

### Yeasts

| Name              | Type  | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| Lallemand diamond | Lager | Dry  | 23 g   | Lallemand  |