

# Wędzony porter bałtycki

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **23**
- SRM **43.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (38.3%)	80 %	5
Grain	Strzegom Monachijski typ II	4 kg (38.3%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	1 kg (9.6%)	79 %	130
Grain	Abbey Castle	0.5 kg (4.8%)	80 %	45
Grain	Caraaroma	0.25 kg (2.4%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.1 kg (1%)	70 %	1000
Grain	Weyermann - Dehusked Carafa II	0.25 kg (2.4%)	70 %	837
Grain	Caramunich® typ I	0.1 kg (1%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1000 ml	Fermentum Mobile