

Wędzony Porter Bałtycki

- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **65.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **32.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Wędzony czereśnię | 5 kg (53.2%) | 82 % | 10 |
| Grain | Viking Wiedeński | 1 kg (10.6%) | 79 % | 7 |
| Grain | Viking Monachijski typ II | 1 kg (10.6%) | 79 % | 22 |
| Grain | Caraaroma | 1 kg (10.6%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.5 kg (5.3%) | 70 % | 837 |
| Grain | Viking Czekoladowy ciemny | 0.7 kg (7.4%) | 67 % | 900 |
| Grain | Viking Barwiący | 0.2 kg (2.1%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Aroma (end of boil) | Książęcy | 50 g | 10 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |