

Browar Widawa - Smoked Baltic Porter 24° - 8.9%

Baltic Porter

Author: Wojtek Frączyk | Craft Beer & Brewing

Type: All Grain

IBU : 47 (Tinseth)
BU/GU : 0.53
Colour : 110 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.068
Original Gravity : 1.088
Final Gravity : 1.020

Fermentables (2.53 kg)

920 g - BEST Munich 15 EBC (36.4%)
842 g - BEST Smoked Malt 6 EBC (33.3%)
281 g - BEST Munich Dark 25 EBC (11.1%)
141 g - BEST Special X® 350 EBC (5.6%)
71 g - BEST Caramel Aromatic 50 EBC (2.8%)
71 g - BEST Caramel Munich II 125 EBC (2.8%)
67 g - 30 min - Steep - BEST Chocolate 900 EB...
67 g - 30 min - Steep - Carafa Special III 14...
^ Brouwmaatje (NL) 051.220.2
67 g - 30 min - Steep - Chocolate Wheat 1000...
^ Brouwmaatje (NL) 051.327.5 0.5 KG

Hops (12.2 g)

60 min - 10.6 g - Junga - 11.5% (46 IBU)
5 min - 1.6 g - Junga - 11.5% (1 IBU)

Miscellaneous

Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.69 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.41 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.77 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

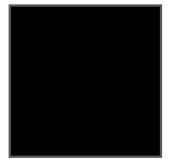
Yeast

1.6 pkg - Fermentis Saflager Lager W-34/70
^ The Malt Miller (UK) YEA-02-032

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 6.98 L
Sparge Water : 3.13 L
Boil Time : 60 min
Total Water : 10.11 L



110 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
75.5 °C - Strike Temp
69 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)
12 °C - 14 days - Primary
2 °C - 56 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
Ca 32 Mg 6 Na 30 Cl 63 SO 62 HCO 17

SO/Cl ratio: 1
Mash pH: 5.31
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 10.5 %, IBU = 45, OG = 1.101, FG = 1.023.
<https://beerandbrewing.com/recipe-widawa-smoked-baltic-porter-24>

Wojtek Frączyk is founder and brewer of Browar Widawa in Chrzęstawa Mała, Poland.