

# CZARNOBRODY 2.0

---

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **31**
- SRM **39.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **18.5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.71 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (45.5%)	79 %	10
Grain	Monachijski	2.2 kg (40%)	80 %	16
Grain	Strzegom Karmel 30	0.15 kg (2.7%)	75 %	30
Grain	Strzegom Karmel 600	0.25 kg (4.5%)	68 %	601
Grain	Caraaroma	0.15 kg (2.7%)	78 %	400
Grain	Czekoladowy	0.25 kg (4.5%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	60 min	11 %
Boil	lunga	11 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2000 - Budvar Lager	Lager	Liquid	2000 ml	---

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2.22 g	Boil	15 min