

Nojewskie Ciemne

- Gravity **13.7 BLG**
- ABV ---
- IBU **50**
- SRM **40**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **35.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3.7 kg (53.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 1.7 kg (24.4%) | 75 % | 30 |
| Grain | Special B Malt | 0.17 kg (2.4%) | 65.2 % | 315 |
| Grain | Strzegom Barwiący | 0.2 kg (2.9%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.9%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 15 min | 6.5 % |
| Boil | Triskel | 100 g | 15 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------------|--------|-----------|-----------|
| Other | płatki dębowe mocno opiekane | 30 g | Secondary | 10 day(s) |