

# OGROMNA NOC

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **91**
- SRM **68.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (55.6%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (11.1%)	80 %	4
Grain	Słód Owsiany	0.5 kg (5.6%)	78.5 %	5
Grain	Słód Carafa ® typ III 0,5 kg Weyermann®	0.5 kg (5.6%)	65 %	1300
Grain	Fawcett Pszeniczny Czekoladowy	0.5 kg (5.6%)	73 %	1001
Grain	Słód Kawowy CastleMalting	0.5 kg (5.6%)	75.5 %	500
Grain	Wędzony Wiśniowy	1 kg (11.1%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	2000 ml	Fermentis

## 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 g	Boil	15 min
Flavor	Płatki Mocha	50 g	Secondary	60 day(s)