

Proto Dybuk

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **29.3**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **52.3C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (61%)	79 %	6
Grain	Żytni	0.8 kg (19.5%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.3 kg (7.3%)	68 %	400
Grain	Strzegom Karmel 150	0.3 kg (7.3%)	75 %	150
Grain	Strzegom Barwiący	0.2 kg (4.9%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	120 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	6 lasek wanilii	12 g	Boil	10 min
Spice	2 opakowania kakao odtłuszczone ekstra ciemne.	500 g	Boil	10 min
Spice	sól	4 g	Boil	10 min

Notes

- Przepis Artura:
<https://www.piwo.org/forums/topic/12140-wolno%C5%9Bciowy-browar-domowy-libertarian-homebrewery/?do=findComment&comment=359568>
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