Bułgarska Parówka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **31.3**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg *(13.6%)*	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(2.7%)*	68 %	1200
Grain	Special X	1 kg *(13.6%)*	70 %	350
Grain	Strzegom Karmel 150	0.55 kg *(7.5%)*	75 %	150
Grain	Płatki żytnie	0.6 kg *(8.2%)*	85 %	3
Grain	Viking Pale Ale malt	4 kg *(54.4%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	11 g	60 min	11 %
Boil	Chinook	15 g	60 min	11.1 %
Boil	Columbus	15 g	60 min	13.7 %
Aroma (end of boil)	Columbus	15 g	5 min	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

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