ORP Jadwiga

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **34**
- SRM **31**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **40.3 liter(s)**

Steps

- Temp **62 C**, Time **210 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **210 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg *(43.2%)*	95 %	10
Grain	Monachijski	3 kg *(21.6%)*	95 %	16
Grain	Pilzneńsk Weyerman	2 kg *(14.4%)*	95 %	4
Grain	Viking melanoidynowy	0.5 kg *(3.6%)*	85 %	60
Grain	Strzegom Karmel 150	1.5 kg *(10.8%)*	75 %	150
Grain	Strzegom Czekoladowy jasny	0.28 kg *(2%)*	68 %	400
Grain	Carafa	0.1 kg *(0.7%)*	70 %	664
Grain	Strzegom Barwiący	0.2 kg *(1.4%)*	68 %	1300
Grain	Karmelowy 300EBC	0.3 kg *(2.2%)*	75 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	64.4 g	90 min	4.5 %
Boil	Chinook	31.7 g	90 min	11.8 %
Boil	Marynka	7.7 g	90 min	8.7 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	700 ml	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	300 g	Boil	60 min
Flavor	Śliwka suszona wędzona	300 g	Boil	60 min
Flavor	Rodzynki	400 g	Boil	60 min