CZARNOBRODY Weselny - Wysłodziny

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **28.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.91 kg *(46.9%)*	79 %	10
Grain	Monachijski	1.59 kg *(39.1%)*	80 %	16
Grain	Strzegom Karmel 30	0.16 kg *(3.9%)*	75 %	30
Grain	Strzegom Karmel 600	0.19 kg *(4.7%)*	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.16 kg *(3.9%)*	73 %	1001
Grain	Czekoladowy	0.06 kg *(1.6%)*	60 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	9 g	30 min	15.8 %
Boil	Hersbrucker	5 g	30 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	200 ml	Wyeast Labs

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