

# King of the Sea v0.1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **22.4**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                                         | Amount         | Yield | EBC |
|-------|----------------------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt                          | 2 kg (50%)     | 82 %  | 4   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (25%)     | 80 %  | 20  |
| Grain | Platki owsiane                               | 0.3 kg (7.5%)  | 85 %  | 3   |
| Grain | Strzegom Karmel<br>300                       | 0.2 kg (5%)    | 70 %  | 300 |
| Grain | Caramunich® typ I                            | 0.2 kg (5%)    | 73 %  | 80  |
| Grain | Weyermann -<br>Carapils                      | 0.17 kg (4.3%) | 78 %  | 4   |
| Grain | Weyermann -<br>Carafa I                      | 0.13 kg (3.3%) | 70 %  | 900 |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Iunga | 30 g   | 15 min | 12.9 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |     |        |           |
|------------------|-------|-----|--------|-----------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
|------------------|-------|-----|--------|-----------|