

# Autarcha

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **39**
- SRM **36.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (36.4%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (12.1%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (12.1%)	79 %	22
Grain	Wędzony bukiem Viking Malt	1 kg (12.1%)	82 %	10
Grain	Castle Cafe	0.5 kg (6.1%)	75.5 %	480
Grain	Carafa	0.25 kg (3%)	70 %	664
Grain	Carahell	0.5 kg (6.1%)	77 %	26
Grain	Caramunich® typ I	0.5 kg (6.1%)	73 %	80
Sugar	Cukier	0.5 kg (6.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
W 34 / 70	Lager	Dry	11 g	Saflager