

Call of ktulu

- Gravity **21.6 BLG**
- ABV ---
- IBU **41**
- SRM **28.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **82.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **73.5 liter(s)**
- Total mash volume **98 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **73.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **82.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	10 kg (40.8%)	79 %	10
Grain	Caraaroma	1 kg (4.1%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (2%)	68 %	1200
Grain	Pilzneński	12 kg (49%)	81 %	4
Grain	Weyermann Specjal W	1 kg (4.1%)	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	120 g	90 min	10 %
Boil	Lublin (Lubelski)	60 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	30 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Flavor	suska sucholońska	2000 g	Boil	15 min