

CZARNOBRODY Weselny

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **29**
- SRM **48.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **41 liter(s)**
- Total mash volume **53.8 liter(s)**

Steps

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

Mash step by step

- Heat up **41 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 6 kg (46.9%) | 79 % | 10 |
| Grain | Monachijski | 5 kg (39.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.5 kg (3.9%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.6 kg (4.7%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (3.9%) | 73 % | 1001 |
| Grain | Czekoladowy | 0.2 kg (1.6%) | 60 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Hallertauer Taurus | 24 g | 60 min | 15.8 % |
| Boil | Hersbrucker | 20 g | 15 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|---------|------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 2000 ml | Wyeast |