

ORP Monika

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **32**
- SRM **37.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **33.1 liter(s)**
- Total mash volume **46.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33.1 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5.61 kg (40.7%)	79 %	10
Grain	Monachijski	2.25 kg (16.3%)	80 %	16
Grain	Pilzneński	2.31 kg (16.7%)	81 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (3.6%)	81 %	53
Grain	Weyermann - Acidulated Malt	0.16 kg (1.2%)	80 %	6
Grain	Strzegom Karmel 150	1.65 kg (12%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.82 kg (6%)	68 %	400
Grain	Carafa III	0.33 kg (2.4%)	70 %	1034
Grain	Carafa III	0.16 kg (1.2%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	49.45 g	90 min	7 %

Boil	Lublin (Lubelski)	32.97 g	90 min	3 %
Aroma (end of boil)	Sybilla	98.9 g	5 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	32.97 g	5 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	37.91 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Spice	suszona śliwka	329.67 g	Boil	90 min
Spice	rodzynki	329.67 g	Boil	90 min

Notes

- Słody ciemne (carmel 150, czekoladowy, caraffa 0,1kg) dodane na ostatnie 20 minut zacierania.
Caraffa 0,05kg dodana na ostatnie 5 minut.
Wysładzanie ~3l wody.
Pomiar bfg brzezki przedniej 20blg, po wysładzaniu wyszło około 10l 19blg.
Po gotowaniu ~9l 22blg - tyle z pomiarów bfg i miarki w fermentorze.
Fermentacja w 9stopniachC. Start 13.03.19
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