

# Pirat sTonka

---

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **25**
- SRM **23**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (29.4%)	80 %	4
Grain	Strzegom Monachijski typ II	5 kg (49%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (4.9%)	78 %	4
Grain	Carahell	0.25 kg (2.5%)	77 %	26
Grain	Weyermann - Spelt Malt	0.2 kg (2%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.2 kg (2%)	68 %	400
Grain	cookie	0.25 kg (2.5%)	70 %	50
Grain	Płatki orkiszowe	0.2 kg (2%)	80 %	4
Dry Extract	WES ekstrakt słodowy jasny	0.2 kg (2%)	80 %	---
Grain	Weyermann - Carafa III	0.2 kg (2%)	70 %	1024
Sugar	Brown Sugar, Dark	0.2 kg (2%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	WhirlflocT	0.5 g	Boil	15 min
Flavor	Tonka	50 g	Secondary	21 day(s)
Flavor	Śruta kakaowa	10 g	Boil	60 min

## Notes

- Starter drożdżowy 1l  
Burzliwa 2-3tyg w lodówce ~8°C  
Cicha 3tyg lodowka ~8°C

Tonka srutowana??

16,5BLG przed gotowaniem

24 BLG po gotowaniu

Apr 28, 2019, 3:33 PM