

# Projekt 24 #1

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **41**
- SRM **37.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (31%)	79 %	10
Grain	Viking Pale Ale malt	2 kg (31%)	80 %	5
Grain	Monachijski	0.5 kg (7.7%)	80 %	16
Grain	Barley, Flaked	0.5 kg (7.7%)	70 %	4
Grain	Pale Cookie VM	0.5 kg (7.7%)	79 %	30
Grain	Caraaroma	0.3 kg (4.6%)	78 %	400
Grain	Żytni	0.2 kg (3.1%)	85 %	8
Grain	Weyermann - Dehusked Carafa III	0.15 kg (2.3%)	70 %	1024
Grain	Strzegom Karmel 600	0.12 kg (1.9%)	68 %	601
Grain	Special X Malt	0.12 kg (1.9%)	65.2 %	315
Grain	Melanoiden Malt	0.07 kg (1.1%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %