

# Star Dust

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **27.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.7 kg (53.1%)	82 %	4
Grain	Wędzony bukiem Viking Malt	0.3 kg (9.4%)	82 %	10
Grain	Wędzony jabłonią Viking Malt	0.3 kg (9.4%)	82 %	10
Grain	karmelowy 150 Viking Malt	0.3 kg (9.4%)	82 %	150
Grain	Karmelowy żytni Viking	0.3 kg (9.4%)	75 %	150
Grain	Castle Cafe	0.3 kg (9.4%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	60 min	8.3 %
Boil	Comet	10 g	20 min	8.3 %
Boil	Fantasia	10 g	20 min	4.3 %
Boil	Fantasia	20 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Boil	20 min
Other	Glitter	100 g	Bottling	---
Fining	karuk	5 g	Boil	20 min