

Stout Porter (CZARNOBRODY 2.0)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **33**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **18.5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.71 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 2.84 kg (44.7%) | 79 % | 10 |
| Grain | Monachijski | 2.5 kg (39.3%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.17 kg (2.7%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.28 kg (4.4%) | 68 % | 601 |
| Grain | Caraaroma | 0.17 kg (2.7%) | 78 % | 400 |
| Grain | Czekoladowy | 0.3 kg (4.7%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.1 kg (1.6%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Marynka | 22.73 g | 60 min | 8.8 % |
| Boil | Marynka | 11.37 g | 20 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|--------|-----------|------------|
| Wyeast 2000 - Budvar Lager | Lager | Liquid | 252.51 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 2.53 g | Boil | 15 min |