

# Ankylozaur

- Gravity **23.1 BLG**
- ABV ---
- IBU **18**
- SRM **38.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (33%)	79 %	10
Grain	Monachijski	2 kg (22%)	80 %	16
Grain	Pilsner (2 Row) Ger	1 kg (11%)	81 %	4
Grain	Carahell	0.5 kg (5.5%)	77 %	26
Grain	Caraaroma	0.5 kg (5.5%)	78 %	400
Grain	Biscuit Malt	0.2 kg (2.2%)	79 %	45
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Liquid Extract	Strzegom Monachijski typ I	1.7 kg (18.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew
Safale US-05	Ale	Slant	500 ml	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Ekstrakt dodajemy 10 min przed końcem gotowania.  
*Aug 28, 2015, 11:42 AM*