

Autarcha

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **39**
- SRM **36.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Wiedeński | 3 kg (36.4%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.1%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.1%) | 79 % | 22 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (12.1%) | 82 % | 10 |
| Grain | Castle Cafe | 0.5 kg (6.1%) | 75.5 % | 480 |
| Grain | Carafa | 0.25 kg (3%) | 70 % | 664 |
| Grain | Carahell | 0.5 kg (6.1%) | 77 % | 26 |
| Grain | Caramunich® typ I | 0.5 kg (6.1%) | 73 % | 80 |
| Sugar | Cukier | 0.5 kg (6.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 8.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| W 34 / 70 | Lager | Dry | 11 g | Saflager |