

Domino

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **39**
- SRM **29.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **100000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105000 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126500 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **138960 liter(s)**
- Total mash volume **185280 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **138960 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **33860 liter(s)** of **76C** water or to achieve **126500 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	22730 kg (49.1%)	80 %	5
Grain	Strzegom Monachijski typ I	6800 kg (14.7%)	79 %	16
Grain	Strzegom Monachijski typ II	4550 kg (9.8%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	4550 kg (9.8%)	73 %	120
Grain	Caraaroma	3180 kg (6.9%)	78 %	400
Grain	Carafa	910 kg (2%)	70 %	664
Grain	Jęczmień niesłodowany	3600 kg (7.8%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	225000 g	60 min	10 %
Aroma (end of boil)	Lomik	150000 g	20 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	625000 ml	Wyeast Labs