

Go To The Hel

- Gravity **17.5 BLG**
- ABV ---
- IBU **50**
- SRM **28.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **62.4 liter(s)**
- Total mash volume **83.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **62.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	10.4 kg (47.7%)	80 %	16
Grain	Strzegom Pilzneński	7 kg (32.1%)	80 %	4
Grain	Caramunich	1.5 kg (6.9%)	73 %	120
Grain	Caraaroma	1 kg (4.6%)	78 %	400
Grain	Carafa	0.5 kg (2.3%)	65 %	664
Grain	Strzegom Czekoladowy ciemny	0.4 kg (1.8%)	68 %	1200
Adjunct	Płatki jęczmienne	1 kg (4.6%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	40 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Śliwka wędzona	2400 g	Boil	20 min