

Projekt 24 #1

- Gravity **24 BLG**
- ABV **11 %**
- IBU **41**
- SRM **37.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński | 2 kg (31%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 2 kg (31%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (7.7%) | 80 % | 16 |
| Grain | Barley, Flaked | 0.5 kg (7.7%) | 70 % | 4 |
| Grain | Pale Cookie VM | 0.5 kg (7.7%) | 79 % | 30 |
| Grain | Caraaroma | 0.3 kg (4.6%) | 78 % | 400 |
| Grain | Żytni | 0.2 kg (3.1%) | 85 % | 8 |
| Grain | Weyermann - Dehusked Carafa III | 0.15 kg (2.3%) | 70 % | 1024 |
| Grain | Strzegom Karmel 600 | 0.12 kg (1.9%) | 68 % | 601 |
| Grain | Special X Malt | 0.12 kg (1.9%) | 65.2 % | 315 |
| Grain | Melanoiden Malt | 0.07 kg (1.1%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 23 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |