

# TheDome

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **29.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (57.1%)	79 %	6
Grain	Strzegom Bursztynowy	0.31 kg (11.8%)	70 %	49
Grain	Rye, Flaked	0.6 kg (22.9%)	78.3 %	4
Grain	Strzegom Czekoladowy ciemny	0.195 kg (7.4%)	68 %	1200
Grain	Jęczmień palony	0.02 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Elixir	15 g	60 min	6.8 %
Whirlpool	Elixir	15 g	10 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	0.5 g	Boil	15 min
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