

WBP DYMMMM

- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **30.2**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **69 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **50 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 3 kg (52.2%) | 81 % | 6 |
| Grain | Weyermann - munich malt II | 1 kg (17.4%) | 80 % | 25 |
| Grain | Żytni | 0.5 kg (8.7%) | 85 % | 8 |
| Grain | Weyermann - Carapils | 0.5 kg (8.7%) | 78 % | 4 |
| Grain | Caramunich II | 0.35 kg (6.1%) | 80 % | 130 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.3%) | 71 % | 600 |
| Grain | Weyermann Carafa Special III | 0.15 kg (2.6%) | 80 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | lunga | 10 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 15 g | Safale |
|-------------|-----|-----|------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 11 g | Boil | 15 min |