

## własny pomysł 2

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **27**
- SRM **15.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **75C**
- Keep mash **10 min** at **80C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (90.9%)	81 %	4
Grain	Strzegom Karmel 300	0.7 kg (9.1%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	45 g	60 min	4 %
Aroma (end of boil)	Marynka	40 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale