

Za dwa lata będzie wspaniały

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **35**
- SRM **37.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **50.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **36.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (27.6%)	80 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	4 kg (27.6%)	80 %	20
Grain	Strzegom Wiedeński	4 kg (27.6%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	1 kg (6.9%)	73 %	120
Grain	Caraaroma	0.5 kg (3.4%)	78 %	400
Grain	Caraamber	0.5 kg (3.4%)	75 %	59
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.4%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %
Boil	lunga	30 g	60 min	12.5 %
Boil	Lublin (Lubelski)	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	600 ml	Fermentis
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