

Ankylozaur

- Gravity **23.1 BLG**
- ABV ---
- IBU **18**
- SRM **38.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (33%) | 79 % | 10 |
| Grain | Monachijski | 2 kg (22%) | 80 % | 16 |
| Grain | Pilsner (2 Row) Ger | 1 kg (11%) | 81 % | 4 |
| Grain | Carahell | 0.5 kg (5.5%) | 77 % | 26 |
| Grain | Caraaroma | 0.5 kg (5.5%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.2 kg (2.2%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.2 kg (2.2%) | 55 % | 985 |
| Liquid Extract | Strzegom Monachijski typ I | 1.7 kg (18.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Ekstrakt dodajemy 10 min przed końcem gotowania.
Aug 28, 2015, 11:42 AM