

# CZARNOBRODY Weselny

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **29**
- SRM **48.1**
- 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 **120 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **41 liter(s)**
- Total mash volume **53.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **41 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński               | 6 kg (46.9%)  | 79 %  | 10   |
| Grain | Monachijski                      | 5 kg (39.1%)  | 80 %  | 16   |
| Grain | Strzegom Karmel 30               | 0.5 kg (3.9%) | 75 %  | 30   |
| Grain | Strzegom Karmel 600              | 0.6 kg (4.7%) | 68 %  | 601  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (3.9%) | 73 %  | 1001 |
| Grain | Czekoladowy                      | 0.2 kg (1.6%) | 60 %  | 1200 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Hallertauer Taurus | 24 g   | 60 min | 15.8 %     |
| Boil    | Hersbrucker        | 20 g   | 15 min | 4.3 %      |

## Yeasts

| Name                     | Type  | Form  | Amount  | Laboratory |
|--------------------------|-------|-------|---------|------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 2000 ml | Wyeast     |