

Diabeł Kociewski

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **25**
- SRM **24.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep pilsner	2 kg (41.7%)	84 %	4
Grain	Dextrin Malt-Crisp	0.6 kg (12.5%)	80 %	3
Grain	CaraBody-Viking Malt	0.6 kg (12.5%)	80 %	6
Grain	Pale Ale Clear Choice Extra-Crisp	0.5 kg (10.4%)	80 %	3
Grain	Carapils-Weyermann	0.2 kg (4.2%)	80 %	4
Grain	Pale Ale Maris Otter Extra-Crisp	0.2 kg (4.2%)	80 %	5
Grain	Carafa typ II-Weyermann	0.1 kg (2.1%)	80 %	1100
Grain	Carafa typ III-Weyermann	0.1 kg (2.1%)	80 %	1400
Grain	Platki owsiane	0.5 kg (10.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	20 g	60 min	3.7 %
Boil	Chinook	11 g	60 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager Yeast	Lager	Slant	350 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Kakaowiec ziarno łuskane (lekko prażone)	50 g	Secondary	---
Other	Płatki Dębowe (mocno przypalane)	20 g	Secondary	---