

# Domino

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **39**
- SRM **29.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **100000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105000 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126500 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **138960 liter(s)**
- Total mash volume **185280 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **138960 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **33860 liter(s)** of **76C** water or to achieve **126500 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount           | Yield | EBC |
|-------|----------------------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt             | 22730 kg (49.1%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I       | 6800 kg (14.7%)  | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II      | 4550 kg (9.8%)   | 79 %  | 22  |
| Grain | Słód Caramunich Typ II Weyermann | 4550 kg (9.8%)   | 73 %  | 120 |
| Grain | Caraaroma                        | 3180 kg (6.9%)   | 78 %  | 400 |
| Grain | Carafa                           | 910 kg (2%)      | 70 %  | 664 |
| Grain | Jęczmień niesłodowany            | 3600 kg (7.8%)   | 75 %  | 2   |

## Hops

| Use for             | Name    | Amount   | Time   | Alpha acid |
|---------------------|---------|----------|--------|------------|
| Boil                | Marynka | 225000 g | 60 min | 10 %       |
| Aroma (end of boil) | Lomik   | 150000 g | 20 min | 3.8 %      |

## Yeasts

| Name                    | Type  | Form   | Amount    | Laboratory  |
|-------------------------|-------|--------|-----------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 625000 ml | Wyeast Labs |