

# Go To The Hel

- Gravity **17.5 BLG**
- ABV ---
- IBU **50**
- SRM **28.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **62.4 liter(s)**
- Total mash volume **83.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **62.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount          | Yield | EBC  |
|---------|-----------------------------|-----------------|-------|------|
| Grain   | Monachijski                 | 10.4 kg (47.7%) | 80 %  | 16   |
| Grain   | Strzegom Pilzneński         | 7 kg (32.1%)    | 80 %  | 4    |
| Grain   | Caramunich                  | 1.5 kg (6.9%)   | 73 %  | 120  |
| Grain   | Caraaroma                   | 1 kg (4.6%)     | 78 %  | 400  |
| Grain   | Carafa                      | 0.5 kg (2.3%)   | 65 %  | 664  |
| Grain   | Strzegom Czekoladowy ciemny | 0.4 kg (1.8%)   | 68 %  | 1200 |
| Adjunct | Płatki jęczmienne           | 1 kg (4.6%)     | --- % | 3    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 150 g  | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 30 min | 4 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 40 g   | Mangrove Jack's |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | Śliwka wędzona | 2400 g | Boil    | 20 min |