

# Misterious Water

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **26**
- SRM **26.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (38%)	81 %	8
Grain	Weyermann - Munich Malt type 1	1.35 kg (17.1%)	82 %	17.7
Grain	Weyermann - Pale Wheat Malt	1.25 kg (15.8%)	85 %	5
Grain	Weyermann - Pilsner Malt	1 kg (12.7%)	81 %	5
Grain	Weyermann - Caramunich Typ II	0.5 kg (6.3%)	73 %	124
Grain	Weyermann - Dehusked Carafa III	0.2 kg (2.5%)	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.5%)	74 %	788
Grain	Special B Malt	0.2 kg (2.5%)	65.2 %	315
Adjunct	Millet Flakes	0.2 kg (2.5%)	--- %	3.4

Płatki Jaglane.

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Boil	Lomik	20 g	40 min	6.2 %
Boil	Lomik	30 g	10 min	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Diamond	Lager	Dry	20 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sliwka	250 g	Boil	20 min

### Notes

- Słód Special B i ciemne słody dodawać na ostatnią przerwę.  
*Dec 24, 2018, 4:30 PM*