

# Nojewskie Ciemne

- Gravity **13.7 BLG**
- ABV ---
- IBU **50**
- SRM **40**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (53.1%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Strzegom Karmel 30	1.7 kg (24.4%)	75 %	30
Grain	Special B Malt	0.17 kg (2.4%)	65.2 %	315
Grain	Strzegom Barwiący	0.2 kg (2.9%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	15 min	6.5 %
Boil	Triskel	100 g	15 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe mocno opiekane	30 g	Secondary	10 day(s)