

## Repeta 55

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **20.9**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (19.2%)	80 %	16
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (9.6%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.8%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.6 %
Boil	Lublin (Lubelski)	30 g	10 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand