

Resztki #2

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **34**
- SRM **29.8**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (72.7%)	79 %	5
Adjunct	Pszenica niesłodowana	0.5 kg (6.1%)	75 %	3
Grain	Czekoladowy	0.25 kg (3%)	60 %	788
Grain	Monachijski	1 kg (12.1%)	80 %	16
Grain	Jęczmień palony	0.25 kg (3%)	55 %	985
Grain	Strzegom Karmel 300	0.25 kg (3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	50 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale