

# smaki szpitalne

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **40**
- SRM **36.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale             | 5 kg (52.1%)   | 80 %  | 8    |
| Grain | Strzegom Monachijski typ I  | 1.5 kg (15.6%) | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 1 kg (10.4%)   | 79 %  | 22   |
| Grain | caramunich II               | 1 kg (10.4%)   | 80 %  | 120  |
| Grain | Caraaroma                   | 0.7 kg (7.3%)  | 78 %  | 400  |
| Grain | Carafa III                  | 0.2 kg (2.1%)  | 70 %  | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.1%)  | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------|-------------|-------------|---------------|-------------------|
| safale w34/70 | Lager       | Dry         | 11 g          | fermenstis        |