

# SZYNKA

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **22**
- SRM **34.8**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **250 liter(s)**
- Trub loss **5 %**
- Size with trub loss **275 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **301.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **348 liter(s)**
- Total mash volume **464 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **348 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **69.9 liter(s)** of **76C** water or to achieve **301.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	35 kg (28.9%)	81 %	6
Grain	Słód Wędzony Steinbach	35 kg (28.9%)	80 %	5
Grain	Weyermann - Dehusked Carafa III	3 kg (2.5%)	70 %	1024
Grain	Fawcett - Pale Chocolate	4 kg (3.3%)	71 %	600
Grain	Weyermann - Rye Malt	30 kg (24.8%)	85 %	7
Grain	Weyermann - Chocolate Rye	4 kg (3.3%)	20 %	493
Sugar	Milk Sugar (Lactose)	5 kg (4.1%)	76.1 %	0
Grain	Weyermann - Caramel Rye Malt	5 kg (4.1%)	74 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	648.15 g	60 min	5.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M07 British Ale	Ale	Dry	106.48 g	Mangrove Jack's