

# CZARNOBRODY Weselny

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **29**
- SRM **48.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **41 liter(s)**
- Total mash volume **53.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **41 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (46.9%)	79 %	10
Grain	Monachijski	5 kg (39.1%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (3.9%)	75 %	30
Grain	Strzegom Karmel 600	0.6 kg (4.7%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3.9%)	73 %	1001
Grain	Czekoladowy	0.2 kg (1.6%)	60 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	24 g	60 min	15.8 %
Boil	Hersbrucker	20 g	15 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	2000 ml	Wyeast