

Dark Porter na monachijskim

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **67**
- SRM **39.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

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

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (44.1%)	79 %	16
Grain	Czekoladowy	0.2 kg (2.9%)	60 %	788
Grain	Caramel/Crystal Malt - 10L	0.2 kg (2.9%)	75 %	20
Grain	Karmelowy Pszeniczny Strzegom	0.4 kg (5.9%)	79 %	300
Grain	Biscuit Malt	1 kg (14.7%)	79 %	45
Grain	special x	1 kg (14.7%)	75 %	450
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (14.7%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4.2 %
Boil	Huell Melon	60 g	30 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	500 ml	Fermentum Mobile