

E scusa finito al dente

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **38**
- SRM **66.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (31.6%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (26.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (10.5%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (5.3%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.3%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.2%)	68 %	1200
Liquid Extract	Gozdawa ekstrakt słodowy ciemny	1.7 kg (17.9%)	80 %	650

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Diamond lager	Lager	Slant	500 ml	Lallemand
zadano w 10 stopniach				