

Gryczany Porter Metamorfoza

- Gravity **13.9 BLG**
- ABV ---
- IBU **26**
- SRM **35.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **35 C**, Time **15 min**
- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 3.5 kg (56%) | 79 % | 16 |
| Grain | Kasza Gryczana | 1.2 kg (19.2%) | 60 % | 30 |
| Grain | Płatki Owsiane | 0.3 kg (4.8%) | 50 % | 20 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8%) | 75 % | 150 |
| Grain | Strzegom Pilzneński | 0.3 kg (4.8%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.8%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 1200 | 0.15 kg (2.4%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 25 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|-----|--------|-----------------|
| Mangrove Jack's M42 NEW WORLD STRONG ALE | Ale | Dry | 11.5 g | Mangrove Jack's |
|--|-----|-----|--------|-----------------|