

Krzywa czekoladka Maris #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **55.3**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Pale Malt, Maris Otter | 2.8 kg (71.8%) | 82.5 % | 14 |
| Grain | Munich Malt | 0.4 kg (10.3%) | 80 % | 18 |
| Grain | Oats, Flaked | 0.3 kg (7.7%) | 80 % | 4 |
| Grain | Viking Chocolate Dark Malt | 0.25 kg (6.4%) | 71 % | 2400 |
| Grain | Carafa II | 0.15 kg (3.8%) | 70 % | 2164 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 18 g | 60 min | 8.7 % |
| Boil | Fuggles | 15 g | 20 min | 5.9 % |
| Boil | East Kent Goldings | 30 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|---------------|
| SafAle English Ale | Ale | Dry | 11 g | DCL/Fermentis |