

## Może teraz?

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **36**
- SRM **41.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

### Steps

- Temp **52 C**, Time **3 min**
- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **28.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **3 min** at **52C**
- Keep mash **35 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (53.2%)	81 %	4
Grain	Monachijski	1.5 kg (16%)	80 %	16
Grain	Strzegom Wiedeński	1.5 kg (16%)	79 %	10
Grain	Słód CHÂTEAU Caffè	0.4 kg (4.3%)	80 %	240
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (4.3%)	73 %	120
Grain	Weyermann Czekoladowy pszeniczny	0.6 kg (6.4%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	25 g	90 min	17 %