

# porzeczka

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- Gravity **12.6 BLG**
- ABV ---
- IBU **21**
- SRM **18.4**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Weyermann Specjal W	0.5 kg (10%)	68 %	300
Grain	carahell	0.5 kg (10%)	75 %	25
Adjunct	porzeczka	1.5 kg (30%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	30 g	10 min	4.8 %
Boil	East Kent Goldings	7 g	60 min	5.1 %
Boil	Fuggles	12 g	60 min	4.5 %
Boil	Sybilla	14 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale