

# smaki szpitalne

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **40**
- SRM **36.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (52.1%)	80 %	8
Grain	Strzegom Monachijski typ I	1.5 kg (15.6%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (10.4%)	79 %	22
Grain	caramunich II	1 kg (10.4%)	80 %	120
Grain	Caraaroma	0.7 kg (7.3%)	78 %	400
Grain	Carafa III	0.2 kg (2.1%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
safale w34/70	Lager	Dry	11 g	fermenstis