

# #Staszic KWK Pstrowski

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **26**
- SRM **40.4**
- 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 **140 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	3 kg (37.5%)	78 %	8
Grain	Strzegom Monachijski typ I	2 kg (25%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (12.5%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Grain	Caraaroma	0.5 kg (6.3%)	78 %	400
Grain	Biscuit Malt	0.5 kg (6.3%)	79 %	45
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis