

#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 |