

## Stout Porter (CZARNOBRODY 2.0)

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- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **33**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **18.5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.71 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.84 kg (44.7%)	79 %	10
Grain	Monachijski	2.5 kg (39.3%)	80 %	16
Grain	Strzegom Karmel 30	0.17 kg (2.7%)	75 %	30
Grain	Strzegom Karmel 600	0.28 kg (4.4%)	68 %	601
Grain	Caraaroma	0.17 kg (2.7%)	78 %	400
Grain	Czekoladowy	0.3 kg (4.7%)	60 %	788
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22.73 g	60 min	8.8 %
Boil	Marynka	11.37 g	20 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2000 - Budvar Lager	Lager	Liquid	252.51 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2.53 g	Boil	15 min