

# Gryczany Porter Metamorfoza

- Gravity **13.9 BLG**
- ABV ---
- IBU **26**
- SRM **35.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **35 C**, Time **15 min**
- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **15 min** at **35C**
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.5 kg (56%)	79 %	16
Grain	Kasza Gryczana	1.2 kg (19.2%)	60 %	30
Grain	Płatki Owsiane	0.3 kg (4.8%)	50 %	20
Grain	Strzegom Karmel 150	0.5 kg (8%)	75 %	150
Grain	Strzegom Pilzneński	0.3 kg (4.8%)	80 %	4
Grain	Strzegom Karmel 300	0.3 kg (4.8%)	70 %	299
Grain	Strzegom Czekoladowy 1200	0.15 kg (2.4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	25 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 NEW WORLD STRONG ALE	Ale	Dry	11.5 g	Mangrove Jack's
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