

Piękny LOLO

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **33**
- SRM **37.6**
- 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 **90 min**
- Evaporation rate **20 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (21.1%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (21.1%)	79 %	16
Grain	Pilzneński	2 kg (21.1%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (10.5%)	79 %	22
Grain	Pszeniczny	1 kg (10.5%)	85 %	4
Grain	Caraaroma	0.5 kg (5.3%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.3%)	73 %	1001
Grain	Żytni	0.25 kg (2.6%)	85 %	8
Grain	Melanoiden Malt	0.25 kg (2.6%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	1000 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia	10 g	Secondary	7 day(s)
Flavor	Płatki dębowe leżakowane w albańskim brandy	15 g	Secondary	7 day(s)

Notes

- Dekokcja trójwarowa. Połowa piwa leżakowana z dodatkami
Dec 20, 2023, 10:15 PM