

# Ankylozaur

- Gravity **23.1 BLG**
- ABV ---
- IBU **18**
- SRM **38.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Strzegom Wiedeński         | 3 kg (33%)     | 79 %  | 10  |
| Grain          | Monachijski                | 2 kg (22%)     | 80 %  | 16  |
| Grain          | Pilsner (2 Row) Ger        | 1 kg (11%)     | 81 %  | 4   |
| Grain          | Carahell                   | 0.5 kg (5.5%)  | 77 %  | 26  |
| Grain          | Caraaroma                  | 0.5 kg (5.5%)  | 78 %  | 400 |
| Grain          | Biscuit Malt               | 0.2 kg (2.2%)  | 79 %  | 45  |
| Grain          | Jęczmień palony            | 0.2 kg (2.2%)  | 55 %  | 985 |
| Liquid Extract | Strzegom Monachijski typ I | 1.7 kg (18.7%) | 79 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale  | Dry   | 11.5 g | Safbrew    |
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Ekstrakt dodajemy 10 min przed końcem gotowania.  
*Aug 28, 2015, 11:42 AM*