

# Gitara siema

- Gravity **15.7 BLG**
- ABV ---
- IBU **30**
- SRM **33.5**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Czekoladowy jasny	1 kg (13.3%)	68 %	400
Grain	Strzegom Karmel 300	1 kg (13.3%)	70 %	299
Grain	Weyermann - Carawheat	0.5 kg (6.7%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Fusion UK	25 g	15 min	4.57 %
Boil	Fusion UK	25 g	2 min	4.57 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Garam Masala	10 g	Boil	5 min

Spice	Curry (proszek)	20 g	Boil	5 min
Flavor	Kokos (wiórki, pieczone)	450 g	Primary	7 day(s)
Spice	Curry (proszek)	25 g	Secondary	7 day(s)