

# Karwia

- Gravity **20.9 BLG**
- ABV ---
- IBU **47**
- SRM **39**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **11 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (30%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (45%)	79 %	16
Grain	Strzegom Karmel 600	0.35 kg (5.3%)	68 %	601
Grain	Płatki pszeniczne	0.35 kg (5.3%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (0.8%)	73 %	1001
Grain	Jęczmień palony	0.01 kg (0.2%)	55 %	985
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	0.7 kg (10.5%)	78 %	22
Sugar	Cukier	0.2 kg (3%)	90 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9 %
Aroma (end of boil)	Hallertau	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lager	Lager	Dry	22 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	Płatki dębowe palone	30 g	Secondary	20 day(s)
Flavor	espresso	200 g	Boil	30 min

### Notes

- Fak de starter. Fak it.

Refermentacja drożdżami T-58 + glukoza 10g/litr (bardzo mocne nagazowanie).

30 minut przed końcem gotowania sprawdzić BLG (jeszcze 5% ubędzie), dolać dwa duże espresso rozrobione z brzeczką, ekstraktem i cukrem.

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