

King of the Sea v0.1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **22.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (50%)	82 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (25%)	80 %	20
Grain	Platki owsiane	0.3 kg (7.5%)	85 %	3
Grain	Strzegom Karmel 300	0.2 kg (5%)	70 %	300
Grain	Caramunich® typ I	0.2 kg (5%)	73 %	80
Grain	Weyermann - Carapils	0.17 kg (4.3%)	78 %	4
Grain	Weyermann - Carafa I	0.13 kg (3.3%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	30 g	15 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	11.5 g	Fermentis
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