

Świadek Koronny

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **35**
- SRM **40.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.65 kg (47.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1.25 kg (22.5%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9%)	73 %	120
Grain	Caraaroma	0.35 kg (6.3%)	78 %	400
Grain	Carafa III	0.1 kg (1.8%)	70 %	1034
Grain	Płatki jęczmienne	0.4 kg (7.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.2 kg (3.6%)	81 %	6
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.7 %
Aroma (end of boil)	Marynka	10 g	20 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis