

# 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  |