

# WBP DYMMMM

- Gravity **14.3 BLG**
- ABV ---
- IBU **27**
- SRM **30.2**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **50 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **50 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	3 kg (52.2%)	81 %	6
Grain	Weyermann - munich malt II	1 kg (17.4%)	80 %	25
Grain	Żytni	0.5 kg (8.7%)	85 %	8
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4
Grain	Caramunich II	0.35 kg (6.1%)	80 %	130
Grain	Fawcett - Pale Chocolate	0.25 kg (4.3%)	71 %	600
Grain	Weyermann Carafa Special III	0.15 kg (2.6%)	80 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	lunga	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	15 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	11 g	Boil	15 min