

Xandar

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **26**
- SRM **36.1**
- Style **Baltic 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 **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg (52.6%)	81 %	6
Grain	Pszeniczny	0.5 kg (10.5%)	85 %	4
Grain	Brown Malt (British Chocolate)	0.5 kg (10.5%)	70 %	128
Grain	Słód owsiany Fawcett	0.5 kg (10.5%)	61 %	5
Grain	Chocolate Malt (UK)	0.25 kg (5.3%)	73 %	887
Grain	Fawcett - Pale Chocolate	0.25 kg (5.3%)	71 %	600
Grain	crystal wheat malt	0.25 kg (5.3%)	70 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	40 min	10 %
Whirlpool	Sorachi Ace	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Flavor	wanilia	2 g	Secondary	2 day(s)
Flavor	ziarno kakaowca	30 g	Secondary	2 day(s)
Flavor	kawa yellow bourbon	60 g	Secondary	2 day(s)
Flavor	lukrecja	6 g	Secondary	2 day(s)
Flavor	tonka	6 g	Secondary	2 day(s)

Notes

- przyprawy zamoczone w rumie na ok.14 dni.Wszystko dodane na 2 dni przed rozlewem.
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