

Angielska kawka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **22.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **37.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **38.1 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 11 kg (87.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 1 kg (7.9%) | 70 % | 299 |
| Grain | Viking Czekoladowy ciemny | 0.3 kg (2.4%) | 67 % | 900 |
| Grain | Jęczmień palony | 0.3 kg (2.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Zula | 75 g | 60 min | 10 % |
| Boil | Triskel | 40 g | 20 min | 3.2 % |
| Boil | Triskel | 40 g | 10 min | 3.2 % |
| Dry Hop | Triskel | 20 g | 3 day(s) | 3.2 % |
| Dry Hop | Zula | 10 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 40 ml | Fermentum Mobile |
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|----------|
| Water Agent | Węglan wapnia | 30 g | Boil | 0 min |
| Fining | Mech irlandzki | 10 g | Boil | 15 min |
| Flavor | Laktoza | 250 g | Primary | 0 day(s) |
| Flavor | Kawa | 150 g | Secondary | 3 day(s) |

Notes

- Słody karmelowe i ciemne wsepujemy na 10-15 min przed końcem zacierania (po negatywnej próbie jodowej).
Feb 24, 2024, 11:45 AM
- Mech irlandzki - Na godzinę przed planowym wykorzystaniem mech należy namoczyć w szklance ciepłej wody.
Feb 24, 2024, 12:15 PM
- Drożdże:
Fermentor 1: Fermentum Mobile - FM13 Irlandzkie ciemności
Fermentor 2: Safale S-04
Feb 24, 2024, 12:15 PM
- Na początek fermentacji:
Fermentor 1: 250 g laktozy rozpuszczonej w wodzie.
Feb 24, 2024, 12:15 PM
- Na zimno:
Fermentor 1: Kawa ww.
Fermentor 2: Chmiele ww.
Feb 24, 2024, 12:15 PM