

Brown porter

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **29**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (82.8%)	80 %	4
Grain	Strzegom Karmel 600	0.35 kg (4.8%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.5%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (6.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	45 min	10 %

Notes

- Na fermentacji cicho będą dodane dwie laski wanilii plus ziarna kakaowca.
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