

# Chocolate Brown Porter for PINTA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **29.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	3.6 kg (79.1%)	80.5 %	6
Grain	Fawcett - Brown	0.25 kg (5.5%)	72 %	190
Grain	Caraaroma	0.25 kg (5.5%)	78 %	400
Grain	Weyermann - Chocolate Wheat	0.25 kg (5.5%)	74 %	1100
Grain	Fawcett - Pale Chocolate	0.2 kg (4.4%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	50 min	4.5 %
Boil	Fuggles	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda piwowarska	15 g	Mash	60 min
Water Agent	soda oczyszczona	8 g	Mash	60 min
Fining	mech irlandzki	4 g	Boil	4 min

## Notes

- Słody chocolate - dodane na 30 minut przed końcem zacierania  
Wysładzanie = 22 litry wody do poziomu ok 26,5l  
Brzeczka przednia = 10,1 / 10,2 BLG (ok 26,5 l)

Brzeczka nastawa = 21 litrów = 11,3 BLG

Straty = 2 litry

Odparowanie = 3,5 litra (13,2%)

BŁĄD = pobranie próbki niezdezynfekowaną chochelką!

zadanie drożdży 6,5 godz od rozpoczęcia warzenia

WLP 002 - 1 litrowy sterter

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