

## Dla prawdziwego portowca

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **22.3**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16
Grain	Abbey Malt Weyermann	0.25 kg (3.8%)	75 %	45
Grain	Aromatic Malt	0.25 kg (3.8%)	78 %	51
Grain	Strzegom Barwiący	0.25 kg (3.8%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	25 g	60 min	6 %
Boil	East Kent Goldings	25 g	50 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	500 ml	Fermentum Mobile