

# Dola Dokera - Brown Porter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **22**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (76.2%)	85 %	7
Grain	Fawcett - Dark Crystal	0.5 kg (9.5%)	71 %	300
Grain	Brown Malt (British Chocolate)	0.5 kg (9.5%)	70 %	128
Grain	Weyermann - Chocolate Wheat	0.25 kg (4.8%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	50 min	9 %
Whirlpool	Target	25 g	5 min	9 %
Dry Hop	East Kent Goldings	50 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 17-19 st. C)  
Cicha (7-8 dni w 17-19 st. C)

Butelkowanie:

Syrop cukrowy na refermentacje (80 g cukru w 300 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

*Feb 23, 2017, 5:01 PM*