

Gryczany Porter- Kooperacja piwna Pierre&Szymek [Nazwa robocza]

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **31**
- SRM **36.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

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

Mash step by step

- Heat up **26 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.25 kg (49.1%)	79 %	6
Grain	Strzegom Monachijski typ I	1.25 kg (14.5%)	79 %	16
Grain	Melanoiden Malt	0.25 kg (2.9%)	80 %	39
Grain	Strzegom Karmel 300	0.4 kg (4.6%)	70 %	299
Grain	Strzegom Czekoladowy 400	0.25 kg (2.9%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg (4%)	68 %	1202
Grain	Słód Gryczany	1.9 kg (22%)	65 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %
Boil	East Kent Goldings	37 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25 g	Fermentis

Notes

- Piwo stworzone pod okiem Szymka w jego browarze. Zacieranie na ostatnie 10minut z dodaniem sŁodu czekoladowego 1200.
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