

# Porter Gryczany 14 BLG

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **28.6**
- Style **Robust Porter**

## 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 **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt    | 1.8 kg (34.3%) | 80 %  | 7    |
| Grain | Monachijski               | 1 kg (19%)     | 80 %  | 16   |
| Grain | Melanoiden Malt           | 0.2 kg (3.8%)  | 80 %  | 39   |
| Grain | Strzegom Karmel 300       | 0.3 kg (5.7%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy 400  | 0.2 kg (3.8%)  | 68 %  | 400  |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.8%) | 68 %  | 1202 |
| Grain | gryczany                  | 1.5 kg (28.6%) | 100 % | 20   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Target             | 20 g   | 60 min | 10.5 %     |
| Boil    | East Kent Goldings | 30 g   | 20 min | 5.1 %      |