

Porter Gryczany

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **18.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.35 kg (54%) | 80 % | 5 |
| Grain | Gryczany | 0.5 kg (20%) | 65 % | 10 |
| Grain | Monachijski | 0.25 kg (10%) | 80 % | 16 |
| Grain | Fawcett - Brown | 0.15 kg (6%) | 72 % | 180 |
| Grain | Fawcett - Dark Crystal | 0.15 kg (6%) | 71 % | 300 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (4%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 23 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale | Slant | 200 ml | Fermentum Mobile |