

# Porter Gryczany TB

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **31.2**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.25 kg (35.2%)	79 %	6
Grain	Gryczany	1.9 kg (29.7%)	85 %	26
Grain	Monachijski	1.25 kg (19.5%)	80 %	16
Grain	Strzegom Karmel 300	0.4 kg (6.3%)	75 %	299
Grain	Strzegom Czekoladowy 400	0.25 kg (3.9%)	75 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg (5.5%)	75 %	1202

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	50 ml	Wyeast Labs