

# Porter Kokos wanilia

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **38.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Maris Otter Pale Ale           | 4.6 kg (74.2%) | 81 %  | 6    |
| Grain | Warminster Maltings Brown Malt | 0.6 kg (9.7%)  | 75 %  | 110  |
| Grain | CARAAROMA                      | 0.6 kg (9.7%)  | 75 %  | 400  |
| Grain | Extra black                    | 0.4 kg (6.5%)  | 65 %  | 1400 |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Magnum  | 3 g    | 60 min | 13.9 %     |
| Boil      | Fuggles | 45 g   | 60 min | 3.1 %      |
| Whirlpool | Fuggles | 15 g   | 0 min  | 3.1 %      |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| LalBrew Nottingham | Ale  | Dry  | 11 g   | LalBrew    |

## Extras

| Type   | Name                    | Amount | Use for | Time     |
|--------|-------------------------|--------|---------|----------|
| Flavor | Platki kokosowe prazone | 500 g  | Primary | 3 day(s) |
| Flavor | Laska wanilii 2 szt     | 2 g    | Primary | 3 day(s) |

## Notes

- Na podst. książki 50 Craft Bier Rezepte str 107, dodatek wanilii jako własna inwencja  
Dodatki smakowe po spowolnieniu fermentacji.

Ca 125

Mg 9

So4 100

Na 55

Cl 90

HCO3 235

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