

## Porterú - BIAB

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **28.7**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Adjunct	Jęczmień niesłodowany	0.8 kg (13.3%)	75 %	2
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (8.3%)	82 %	10
Grain	Strzegom Czekoladowy 1200	0.3 kg (5%)	68 %	1202
Grain	Strzegom Karmel 300	0.2 kg (3.3%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (3.3%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	25 g	60 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Denys favorite	Ale	Slant	250 ml	wyeast