

#090 Rye Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **25.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	fawcett maris otter	2.6 kg (46.4%)	81 %	6
Grain	viking malt žytni	1.4 kg (25%)	80 %	8
Grain	Fawcett - Brown	1 kg (17.9%)	72 %	180
Grain	Fawcett - Crystal	0.3 kg (5.4%)	70 %	160
Grain	Fawcett - Pale Chocolate	0.3 kg (5.4%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.5 %
Boil	East Kent Goldings	15 g	30 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min

Other	pozywka dla drożdży Wyeast	3 g	Boil	10 min
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