Rye porter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **22.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

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

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(46.9%)*	80 %	5
Grain	Żytni wayerman	0.7 kg *(21.9%)*	85 %	8
Grain	Red Crystal 350-450 EBC Thomas Fawcett	0.2 kg *(6.2%)*	70 %	400
Grain	Rye, Flaked	0.5 kg *(15.6%)*	78.3 %	4
Grain	Viking Czekoladowy ciemny	0.1 kg *(3.1%)*	67 %	900
Grain	wayerman special w	0.2 kg *(6.2%)*	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	20 g	60 min	5.6 %
Aroma (end of boil)	First Gold	10 g	10 min	5.6 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lax whc	Ale	Slant	200 ml	WHC

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	whirlflock	1 g	Boil	5 min
Water Agent	kreda	3 g	Mash	60 min
Other	łuska ryżowa	100 g	Mash	5 min
Other	pozywka	3 g	Primary	0 day(s)

Notes

- łuska na mashout zaparzona whirflock 1/4 tabletki
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