

## 2. Dyszka oszukany porter

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **42**
- SRM **20.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount      | Yield  | EBC |
|-------|----------------------|-------------|--------|-----|
| Grain | Strzegom Wiedeński   | 4 kg (40%)  | 79 %   | 8   |
| Grain | Monachijski          | 2 kg (20%)  | 80 %   | 15  |
| Grain | Briess - Pilsen Malt | 2 kg (20%)  | 80.5 % | 2   |
| Grain | Caraaroma            | 0.5 kg (5%) | 78 %   | 400 |
| Grain | Caramunich           | 0.5 kg (5%) | 78 %   | 150 |
| Sugar | cukier               | 1 kg (10%)  | 81 %   | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 50 g   | 90 min | 9.5 %      |
| Boil    | Lubelski | 50 g   | 15 min | 3.6 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |