

# BlackPerl

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **37**
- SRM **68.2**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.2 liter(s)**
- Total mash volume **6.5 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **5.2 liter(s)** of strike water to **81.9C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (42.5%)	80 %	700
Grain	Strzegom Karmel 150	0.1 kg (2.5%)	75 %	150
Grain	Strzegom Karmel 150	0.2 kg (5%)	75 %	150
Grain	Briess - Carabrown Malt	0.1 kg (2.5%)	79 %	108
Grain	Jęczmień palony	0.1 kg (2.5%)	55 %	985
Grain	Carafa III	0.1 kg (2.5%)	70 %	1034
Grain	Strzegom Pilzneński	0.7 kg (17.5%)	80 %	4
Sugar	glukoza	1 kg (25%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	East Kent Goldings	48 g	30 min	5.1 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew BE-256	Ale	Slant	200 ml	Fermentis
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## Notes

- 60 min zacieranie w 4 L wody  
Przelanie zacieru 2,5L wody  
70 min chmienie  
*Mar 20, 2022, 11:27 AM*