

# COFEE PORTER

- Gravity **15 BLG**
- ABV ---
- IBU **36**
- SRM **43.2**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (43.5%)	81 %	4
Grain	Monachijski	2 kg (29%)	80 %	16
Grain	Strzegom Karmel 300	0.7 kg (10.1%)	70 %	299
Grain	Biscuit Malt	0.4 kg (5.8%)	79 %	45
Grain	Jęczmień palony	0.3 kg (4.3%)	55 %	985
Grain	Carafa III	0.1 kg (1.4%)	70 %	1034
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	5 %
Boil	Chinook	30 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	200 g	Boil	10 min

### Notes

- 200g zmielonej kawy Columbia supremo na 10 min przed końcem gotowania.  
*Nov 21, 2016, 8:14 PM*