

# Gato negro en hora del café

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **18.2**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.8 kg (90.1%) | 85 %  | 7   |
| Grain | Caraaroma                 | 0.48 kg (7.5%) | 78 %  | 400 |
| Grain | Weyermann - Carafa I      | 0.16 kg (2.5%) | 70 %  | 690 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Fuggles    | 40 g   | 60 min | 4.3 %      |
| Boil                | Fuggles    | 20 g   | 15 min | 4.3 %      |
| Aroma (end of boil) | First Gold | 50 g   | 5 min  | 4.3 %      |

## Yeasts

| Name        | Type | Form | Amount  | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale  | Dry  | 17.81 g | Safale     |

## Notes

- Carbonatació amb priming:

OG: 1.063 = 15,4°P  
FG: 1.013 =

CO2: 2,0

Quantitat final: 12 L

Dextrosa: 55,7 gr

Temp.: 17°C

sucre / aigua = blg (en decimals)

$55,7 / 0,154 = 361,688$  ml

*May 2, 2019, 4:50 PM*