

Porter Kokos wanilia

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **38.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Maris Otter Pale Ale | 4.6 kg (74.2%) | 81 % | 6 |
| Grain | Warminster Maltings Brown Malt | 0.6 kg (9.7%) | 75 % | 110 |
| Grain | CARAAROMA | 0.6 kg (9.7%) | 75 % | 400 |
| Grain | Extra black | 0.4 kg (6.5%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Magnum | 3 g | 60 min | 13.9 % |
| Boil | Fuggles | 45 g | 60 min | 3.1 % |
| Whirlpool | Fuggles | 15 g | 0 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| LalBrew Nottingham | Ale | Dry | 11 g | LalBrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|---------|----------|
| Flavor | Platki kokosowe prazone | 500 g | Primary | 3 day(s) |
| Flavor | Laska wanilii 2 szt | 2 g | Primary | 3 day(s) |

Notes

- Na podst. książki 50 Craft Bier Rezepte str 107, dodatek wanilii jako własna inwencja
Dodatki smakowe po spowolnieniu fermentacji.

Ca 125

Mg 9

So4 100

Na 55

Cl 90

HCO3 235

Dec 31, 2023, 5:08 PM