

# Porter Weizen

- Gravity **12.3 BLG**
- ABV ---
- IBU **22**
- SRM **30.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (30.6%)	85 %	8
Grain	Weyermann pszeniczny jasny	1.5 kg (30.6%)	80 %	7
Grain	Monachijski	1 kg (20.4%)	80 %	20
Grain	Brown Malt (British Chocolate)	0.5 kg (10.2%)	70 %	172
Grain	Special W Malt	0.2 kg (4.1%)	65.2 %	280
Grain	Pszeniczny czekoladowy	0.2 kg (4.1%)	60 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	---
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