

Porter z miętą

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **43.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.9 kg (39.8%) | 80 % | 5 |
| Grain | Pilznieński | 3.9 kg (39.8%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5.1%) | 68 % | 400 |
| Grain | Strzegom pszenica prażona | 0.5 kg (5.1%) | 70 % | 1000 |
| Grain | Strzegom Barwiący żytni | 0.5 kg (5.1%) | 68 % | 1300 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3.1%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 20 g | 60 min | 14 % |
| Boil | hallertauer taurus | 20 g | 15 min | 14 % |
| Boil | hallertauer taurus | 20 g | 5 min | 14 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|--------|------------|
| FM53 Kveik | Ale | Liquid | 100 ml | Dom |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-------|
| Spice | Mięta pieprzowa | 80 g | Boil | 5 min |

Notes

- Na podstawie:
<http://www.piwo.org/topic/12140-wolno%C5%9Bciowy-browar-domowy-libertarian-homebrewery/page-19#entry411665>
100g ekstraktu ze starteru (z 700 ml wody) jako zastępstwo 100g pilzneńskiego
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