

Pysiowy Porter z Wiśniami

- Gravity **15.1 BLG**
- ABV ---
- IBU **61**
- SRM **40**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (62.5%) | 79 % | 6 |
| Grain | Fawcett Pale Crystal | 0.5 kg (15.6%) | 75 % | 90 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (7.8%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (6.3%) | 55 % | 985 |
| Sugar | Laktoza | 0.25 kg (7.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Magnum (PL) | 15 g | 45 min | 10.6 % |
| Boil | Magnum (PL) | 15 g | 15 min | 10.6 % |
| Boil | Epic (GB) | 30 g | 15 min | 3.7 % |
| Boil | Epic (GB) | 30 g | 5 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 13 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-------|-----------|-----------|
| Flavor | Suszone wiśnie | 250 g | Boil | 45 min |
| Flavor | Suszone wiśnie | 50 g | Secondary | 14 day(s) |