

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