

2. Dyszka oszukany porter

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **42**
- SRM **20.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (40%)	79 %	8
Grain	Monachijski	2 kg (20%)	80 %	15
Grain	Briess - Pilsen Malt	2 kg (20%)	80.5 %	2
Grain	Caraaroma	0.5 kg (5%)	78 %	400
Grain	Caramunich	0.5 kg (5%)	78 %	150
Sugar	cukier	1 kg (10%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	9.5 %
Boil	Lubelski	50 g	15 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis