

# AJP BP

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **27**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (73.7%)	80 %	7
Grain	Strzegom pszenica prażona	0.5 kg (5.3%)	70 %	1000
Grain	Słód Brown	1 kg (10.5%)	80 %	185
Grain	Płatki owsiane	0.5 kg (5.3%)	85 %	3
Grain	Słód Kawowy	0.5 kg (5.3%)	80 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis F-04	Ale	Dry	24 g	---