

Angielski pacjent

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **26.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (28.6%)	79 %	22
Grain	Strzegom Karmel 300	0.25 kg (7.1%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (7.1%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8.6 %
Boil	Marynka	5 g	45 min	8.6 %
Boil	Marynka	5 g	30 min	8.6 %
Aroma (end of boil)	Sybilla	15 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Notes

- Sólód ciemny (karmel 600) dodawany na ostatnie 5 min. zacierania
Oct 24, 2017, 4:39 PM