

Brown Porter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **22.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|--------|-----|
| Grain | Pale Ale | 3 kg (68.2%) | 80.5 % | 4 |
| Adjunct | Płatki owsiane | 0.5 kg (11.4%) | 60 % | 4 |
| Grain | Brown Thomas Fawcett | 0.5 kg (11.4%) | 75 % | 188 |
| Grain | Castle Malting Cafe | 0.2 kg (4.5%) | 75.5 % | 480 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.5%) | 73 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 45 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

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

| | | | | |
|-------------|---------------------------|--------|-----------|----------|
| Water Agent | Gips piwowarski | 4 g | Mash | 70 min |
| Fining | Whirlfloc | 1.25 g | Boil | 10 min |
| Flavor | Suszone skórki Bergamotki | 20 g | Boil | 15 min |
| Flavor | Sok z 3 pomarańczy i zest | 250 g | Boil | 0 min |
| Flavor | Laska wanilii Bourbon | 12 g | Secondary | 3 day(s) |

Notes

- Sól Pszeniczny Czekoladowy dodany pod koniec przerwy 72C.
Sok i zest z 3 pomarańczy dodany po wyłączeniu grzania.
Laska wanilii przekrojona wzdłuż , macerowana 1 dzień w odrobinie whisky.
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