

# Brown porter pomarańczowo-waniliowy

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **22.7**
- 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 **26.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 3.7 kg (72.5%) | 80 %  | 5    |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (9.8%)  | 70 %  | 128  |
| Grain | Strzegom Czekoladowy ciemny    | 0.2 kg (3.9%)  | 68 %  | 1200 |
| Grain | Strzegom Czekoladowy jasny     | 0.2 kg (3.9%)  | 68 %  | 400  |
| Grain | Płatki owsiane                 | 0.5 kg (9.8%)  | 85 %  | 3    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 40 min | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Safale     |

## Extras

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

|             |   |      |           |          |
|-------------|---|------|-----------|----------|
| Flavor      | Zest i sok z trzech świeżych pomarańczy | 3 g  | Boil      | 0 min    |
| Flavor      | Szuszone pomarańcze                     | 30 g | Boil      | 0 min    |
| Water Agent | Gips                                    | 4 g  | Mash      | 60 min   |
| Spice       | Laska wanilli                           | 1 g  | Secondary | 7 day(s) |

## Notes

- Brown porter pomarańczowo-waniliowy  
<http://blog.homebrewing.pl/brown-porter-pomarańczowo-waniliowy-relacja-z-warzenia/>

Uwagi: Schłodzona i napowietrzona brzezka została zadana drożdżami S-04 prosto z saszetki. Fermentacja w temperaturze około 20C. Po 3 tygodniach piwo zostało przelane na cichą, trafiła do niego laska wanilli, przekrojona wzdłuż i macerowana 1 dzień w odrobinie whisky.  
*Oct 3, 2020, 10:47 PM*