

Chocolate Brown Porter for PINTA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **29.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Thomas Fawcett Halcyon | 3.6 kg (79.1%) | 80.5 % | 6 |
| Grain | Fawcett - Brown | 0.25 kg (5.5%) | 72 % | 190 |
| Grain | Caraaroma | 0.25 kg (5.5%) | 78 % | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (5.5%) | 74 % | 1100 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (4.4%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 40 g | 50 min | 4.5 % |
| Boil | Fuggles | 20 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|---------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Kreda piwowarska | 15 g | Mash | 60 min |
| Water Agent | soda oczyszczona | 8 g | Mash | 60 min |
| Fining | mech irlandzki | 4 g | Boil | 4 min |

Notes

- Słody chocolate - dodane na 30 minut przed końcem zacierania
Wysładzanie = 22 litry wody do poziomu ok 26,5l
Brzeczka przednia = 10,1 / 10,2 BLG (ok 26,5 l)

Brzeczka nastawa = 21 litrów = 11,3 BLG

Straty = 2 litry

Odparowanie = 3,5 litra (13,2%)

BŁĄD = pobranie próbki niezdezynfekowaną chochelką!

zadanie drożdży 6,5 godz od rozpoczęcia warzenia

WLP 002 - 1 litrowy sterter

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