

Chocolate/coffe Porter

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **18.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (33%)	81 %	4
Grain	Monachijski	1.5 kg (33%)	80 %	16
Grain	Żytni	1 kg (22%)	85 %	8
Grain	Biscuit Malt	0.3 kg (6.6%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.5%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	East Kent Goldings	15 g	2 min	5.1 %
Boil	East Kent Goldings	15 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kawy	35 g	Secondary	3 day(s)

Flavor	ziarna kakaowca	75 g	Secondary	7 day(s)
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Notes

- Warka podzielona na trzy:
7L kawa
7L czekolada
7L czyste
Aug 29, 2019, 9:34 AM