

Ciasteczkowy potwór

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **18.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **74C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (47.9%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (35.9%)	80 %	4
Grain	Brown Malt (British Chocolate)	0.5 kg (6%)	70 %	128
Grain	Strzegom pszenica prażona	0.25 kg (3%)	70 %	1000
Grain	Płatki owsiane	0.6 kg (7.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	5.5 %
Boil	Marynka	20 g	60 min	8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki migdałów	0.7 g	Secondary	10 day(s)
Flavor	wiórki kokosowe	0.9 g	Secondary	10 day(s)

Notes

- płatki przed dodaniem na fermentację cichą uprażyć (160°C przez 20')
z wiórkami pewnie zrobię to samo, lub poszukam w sklepach płatki kokosowe
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