

# cochceszosenazywaj

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **20.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (84.7%) | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.25 kg (8.5%) | 79 %  | 45  |
| Grain | Czekoladowy          | 0.2 kg (6.8%)  | 60 %  | 788 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 20 g   | 45 min | 5.2 %      |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Slant | 100 ml | Fermentum Mobile |