

Coffee Chocolate Brown Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **37.4**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (68%)	79 %	6
Grain	Strzegom Karmel 300	0.5 kg (9.7%)	70 %	300
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.9%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.9%)	73 %	1001
Grain	Biscuit Malt	0.25 kg (4.9%)	79 %	45
Grain	Płatki owsiane	0.15 kg (2.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	7 g	60 min	20 %
Boil	Polaris	5 g	30 min	20 %
Boil	Polaris	5 g	5 min	20 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kawy w rumie	200 g	Secondary	7 day(s)

Notes

- Warka podzielona na dwie części. Dodano po 100 g kawy macerowanej w rumie na 10 l warki. Dwa rodzaje kawy: aromatyzowane wiśnie w rumie i vanilla
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