

# Dola Dokera - Brown Porter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **22**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt      | 4 kg (76.2%)   | 85 %  | 7   |
| Grain | Fawcett - Dark Crystal         | 0.5 kg (9.5%)  | 71 %  | 300 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (9.5%)  | 70 %  | 128 |
| Grain | Weyermann - Chocolate Wheat    | 0.25 kg (4.8%) | 74 %  | 788 |

## Hops

| Use for   | Name               | Amount | Time     | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil      | Target             | 25 g   | 50 min   | 9 %        |
| Whirlpool | Target             | 25 g   | 5 min    | 9 %        |
| Dry Hop   | East Kent Goldings | 50 g   | 3 day(s) | 5.1 %      |

## Yeasts

| Name                      | Type | Form   | Amount  | Laboratory       |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 1500 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 10 min |

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 17-19 st. C)  
Cicha (7-8 dni w 17-19 st. C)

Butelkowanie:

Syrop cukrowy na refermentacje (80 g cukru w 300 ml wody)

Dojrzwianie piwa:

3 tygodnie w temperaturze 16-18 st. C.

*Feb 23, 2017, 5:01 PM*