

Gryczany Porter- Kooperacja piwna Pierre&Szymek [Nazwa robocza]

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **31**
- SRM **36.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

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

Mash step by step

- Heat up **26 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.25 kg (49.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.25 kg (14.5%) | 79 % | 16 |
| Grain | Melanoiden Malt | 0.25 kg (2.9%) | 80 % | 39 |
| Grain | Strzegom Karmel 300 | 0.4 kg (4.6%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (2.9%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (4%) | 68 % | 1202 |
| Grain | Słód Gryczany | 1.9 kg (22%) | 65 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Target | 25 g | 60 min | 10.5 % |
| Boil | East Kent Goldings | 37 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 25 g | Fermentis |

Notes

- Piwo stworzone pod okiem Szymka w jego browarze. Zacieranie na ostatnie 10minut z dodaniem sodu czekoladowego 1200.
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