

# La Portier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **25.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Pilzneński Premium            | 2.5 kg (45%)   | 81 %   | 4   |
| Grain | Karmelowy ciemny              | 1 kg (18%)     | 75 %   | 110 |
| Grain | PszenicznyToasted             | 0.5 kg (9%)    | 71.7 % | 53  |
| Grain | Strzegom<br>Czekoladowy jasny | 0.3 kg (5.4%)  | 68 %   | 400 |
| Grain | Melanoiden Malt               | 0.3 kg (5.4%)  | 81 %   | 53  |
| Grain | Brown Malt                    | 0.5 kg (9%)    | 70 %   | 500 |
| Grain | Biscuit Malt                  | 0.2 kg (3.6%)  | 79 %   | 45  |
| Grain | Oats, Flaked                  | 0.2 kg (3.6%)  | 80 %   | 2   |
| Grain | Kawowy                        | 0.05 kg (0.9%) | 70 %   | 296 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 15 g   | 60 min | 8.8 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 15 min | 5.1 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                              |     |       |        |                  |
|------------------------------|-----|-------|--------|------------------|
| FM13 Irlandzkie<br>Ciemności | Ale | Slant | 100 ml | Fermentum Mobile |
|------------------------------|-----|-------|--------|------------------|