

Lukasz

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **28.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **11.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (63.6%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.25 kg (8.8%) | 79 % | 45 |
| Grain | Strzegom Karmel 600 | 0.35 kg (12.4%) | 68 % | 601 |
| Grain | Płatki owsiane | 0.25 kg (8.8%) | 85 % | 3 |
| Sugar | cukier | 0.18 kg (6.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Lomik | 10 g | 60 min | 6 % |
| Boil | Sybilla | 10 g | 30 min | 6 % |
| Dry Hop | Simcoe | 15 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |