

Mój Porter Angielski

- Gravity **12.2 BLG**
- ABV ---
- IBU **41**
- SRM **34.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------------|--------|------|
| Grain | Strzegom Pale Ale | 3.102 kg (61.1%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2%) | 68 % | 601 |
| Grain | Strzegom pszeniczny | 0.6 kg (11.8%) | 81 % | 6 |
| Grain | Caramunich Malt | 1 kg (19.7%) | 71.7 % | 110 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.074 kg (1.5%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Agnus | 25 g | 60 min | 14 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | płatki pszeniczne | 400 g | Mash | 60 min |