

Orzechówka (Brown Porter)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **26.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (83.3%) | 85 % | 7 |
| Grain | Caraaroma | 0.5 kg (11.9%) | 78 % | 400 |
| Grain | Weyermann - Dehusked Carafa I | 0.2 kg (4.8%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 7 % |
| Boil | Minstrel | 15 g | 5 min | 5 % |
| Whirlpool | Challenger | 15 g | 20 min | 7 % |
| Whirlpool | Minstrel | 15 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Piwo bardzo przyjemne.
Apr 24, 2019, 11:56 AM