

Porter angielski bitwy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **26.3**
- 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 **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale maris otter	2.3 kg (59%)	80 %	7
Grain	Steinbach Wiedeński	0.8 kg (20.5%)	79 %	10
Grain	Fawcett - Brown	0.35 kg (9%)	72 %	180
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.4%)	73 %	120
Grain	Carafa II special	0.2 kg (5.1%)	70 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.7 %
Boil	Fuggles	5 g	5 min	4.2 %

Yeasts

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

Notes

- Carafa II na ostatnie 10min w garze do zacierania.
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