

Porter angielski KAZIK 26

- Gravity **12.4 BLG**
- ABV ---
- IBU **29**
- SRM **17.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|------|
| Grain | Pale ale IREKS | 3.5 kg (65.4%) | 80 % | 5 |
| Grain | Monachijski IREKS | 0.8 kg (15%) | 79 % | 20 |
| Grain | Karmel 120 EBC IREKS | 0.3 kg (5.6%) | 75 % | 120 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.7%) | 75 % | 150 |
| Grain | Aromatic Malt | 0.2 kg (3.7%) | 78 % | 51 |
| Grain | Special B Castle | 0.2 kg (3.7%) | 70 % | 300 |
| Grain | Czekoladowy Weyermann | 0.15 kg (2.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 35 g | 60 min | 5.8 % |
| Boil | Goldings | 30 g | 20 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Empire Ale MJ | Ale | Dry | 10 g | --- |