

Porter Gryczany 14 BLG

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **29.2**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.5 kg (63.1%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (18%) | 80 % | 16 |
| Grain | Melanoiden Malt | 0.2 kg (3.6%) | 80 % | 39 |
| Grain | Strzegom Karmel 300 | 0.35 kg (6.3%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (4.5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.5%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Target | 20 g | 60 min | 10.5 % |
| Boil | East Kent Goldings | 30 g | 20 min | 5.1 % |