

Porter Gryczany TB

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **31.2**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

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

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.25 kg (35.2%) | 79 % | 6 |
| Grain | Gryczany | 1.9 kg (29.7%) | 85 % | 26 |
| Grain | Monachijski | 1.25 kg (19.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.4 kg (6.3%) | 75 % | 299 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (3.9%) | 75 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (5.5%) | 75 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Target | 20 g | 60 min | 10.5 % |
| Boil | East Kent Goldings | 37 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Slant | 50 ml | Wyeast Labs |