

## #61 Raspberry Brown Porter

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **28.5**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (75.5%)	80 %	4
Grain	Fawcett - Dark Crystal	0.2 kg (3.8%)	71 %	300
Grain	Special B Castle	0.3 kg (5.7%)	70 %	350
Grain	Karmelowy Czerwony	0.1 kg (1.9%)	75 %	59
Grain	Żyto Prażone	0.3 kg (5.7%)	70 %	1000
Grain	Rye, Flaked	0.4 kg (7.5%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	30 min	7 %
Boil	Amarillo	50 g	5 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	35 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny (mrozone)	2000 g	Secondary	7 day(s)