

American Porter #1 - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **31.1**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|------|
| Grain | pale ale Bestmaltz | 3.5 kg (62.5%) | 80.5 % | 6 |
| Grain | golden ale Viking Malt | 0.6 kg (10.7%) | 80 % | 11 |
| Grain | caramel aromatic - Viking Malt | 0.3 kg (5.4%) | 75 % | 180 |
| Grain | caramel sweet - Viking Malt | 0.3 kg (5.4%) | 75 % | 75 |
| Grain | prażony ekstra Bestmaltz | 0.2 kg (3.6%) | 1 % | 1400 |
| Grain | czekoladowy Bestmaltz | 0.2 kg (3.6%) | 1 % | 900 |
| Grain | płatki owsiane | 0.5 kg (8.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------------------|--------|---------|------------|
| First Wort | East Kent Golding (UK) - granulata | 35 g | 100 min | 5.4 % |
| Whirlpool | East Kent Golding (UK) - granulata | 15 g | 3 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|-------|--------|------------|
| Danstar - Nottingham (2 pokolenie) | Ale | Slant | 300 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
| Water Agent | Gips | 1 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 6 g | Mash | 60 min |
| Water Agent | Kreda | 15 g | Mash | 60 min |
| Other | Pożywka dla drożdży Wyest Brouwland | 5 g | Boil | 15 min |
| Water Agent | Kwas fosforowy 75% (wystadzanie) | 2 g | Mash | 60 min |

Notes

- Słody ciemne dodane na ostatnie 10 minut zacierania.

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=Z65WD4X>
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
143.3 0.0 131.0 104.1 43.4 312.760

SO42-/Cl- ratio: 0.4 Very Malty
Dec 10, 2018, 2:13 PM