

chocolate porter

- Gravity **15 BLG**
- ABV ---
- IBU **22**
- SRM **23.2**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (29.9%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.8 kg (11.9%) | 85 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (7.5%) | 78 % | 4 |
| Grain | Weyermann - Light Munich Malt | 1 kg (14.9%) | 82 % | 14 |
| Grain | Abbey Castle | 1 kg (14.9%) | 80 % | 45 |
| Grain | Fawcett - Brown | 0.5 kg (7.5%) | 72 % | 180 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (3.7%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.25 kg (3.7%) | 70 % | 690 |
| Grain | Oats, Flaked | 0.4 kg (6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 50 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|-----------|
| Flavor | Oak Chips | 30 g | Secondary | 30 day(s) |

Notes

- 12.02 przelany na fermentacje...
fermentacja 12 dni, temperatura 16,5 podnoszona do 19,5 po 5 dni...
Feb 22, 2017, 11:05 AM