

# Darłowski BP

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **22.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 30            | 3 kg (52.6%)   | 75 %  | 30  |
| Grain | Strzegom Bursztynowy (Cookie) | 1.5 kg (26.3%) | 70 %  | 49  |
| Grain | Viking Pale Ale malt          | 1 kg (17.5%)   | 80 %  | 5   |
| Grain | Jęczmień palony               | 0.2 kg (3.5%)  | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 35 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 25 g   | 5 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |