

Gato negro en hora del café

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **18.2**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.8 kg (90.1%)	85 %	7
Grain	Caraaroma	0.48 kg (7.5%)	78 %	400
Grain	Weyermann - Carafa I	0.16 kg (2.5%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.3 %
Boil	Fuggles	20 g	15 min	4.3 %
Aroma (end of boil)	First Gold	50 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	17.81 g	Safale

Notes

- Carbonatació amb priming:

OG: 1.063 = 15,4°P

FG: 1.013 =

CO2: 2,0

Quantitat final: 12 L

Dextrosa: 55,7 gr

Temp.: 17°C

sucre / aigua = blg (en decimals)

$55,7 / 0,154 = 361,688$ ml

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