

# La Portier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **25.9**
- Style **Brown 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 **30.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Premium	2.5 kg (45%)	81 %	4
Grain	Karmelowy ciemny	1 kg (18%)	75 %	110
Grain	PszenicznyToasted	0.5 kg (9%)	71.7 %	53
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.4%)	68 %	400
Grain	Melanoiden Malt	0.3 kg (5.4%)	81 %	53
Grain	Brown Malt	0.5 kg (9%)	70 %	500
Grain	Biscuit Malt	0.2 kg (3.6%)	79 %	45
Grain	Oats, Flaked	0.2 kg (3.6%)	80 %	2
Grain	Kawowy	0.05 kg (0.9%)	70 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Aroma (end of boil)	East Kent Goldings	15 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile
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