

# Porter Gryczany 14 BLG

- Gravity **13.8 BLG**
- ABV ---
- IBU **32**
- SRM **28.6**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.8 kg (34.3%)	80 %	7
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (3.8%)	80 %	39
Grain	Strzegom Karmel 300	0.3 kg (5.7%)	70 %	299
Grain	Strzegom Czekoladowy 400	0.2 kg (3.8%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.8%)	68 %	1202
Grain	gryczany	1.5 kg (28.6%)	100 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	East Kent Goldings	30 g	20 min	5.1 %