

# Porter Kokos wanilia

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **38.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale	4.6 kg (74.2%)	81 %	6
Grain	Warminster Maltings Brown Malt	0.6 kg (9.7%)	75 %	110
Grain	CARAAROMA	0.6 kg (9.7%)	75 %	400
Grain	Extra black	0.4 kg (6.5%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	13.9 %
Boil	Fuggles	45 g	60 min	3.1 %
Whirlpool	Fuggles	15 g	0 min	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Nottingham	Ale	Dry	11 g	LalBrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Platki kokosowe prazone	500 g	Primary	3 day(s)
Flavor	Laska wanilii 2 szt	2 g	Primary	3 day(s)

## Notes

- Na podst. książki 50 Craft Bier Recepte str 107, dodatek wanilii jako własna inwencja  
Dodatki smakowe po spowolnieniu fermentacji.

Ca 125

Mg 9

So4 100

Na 55

Cl 90

HCO3 235

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