

Brown porter

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **29**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 6 kg (82.8%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.35 kg (4.8%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (5.5%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (6.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 20 g | 45 min | 10 % |

Notes

- Na fermentacji cicho będą dodane dwie laski wanilii plus ziarna kakaowca.
Nov 23, 2021, 6:13 PM