

# Orzechówka (Brown Porter)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **26.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (83.3%)	85 %	7
Grain	Caraaroma	0.5 kg (11.9%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.2 kg (4.8%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Minstrel	15 g	5 min	5 %
Whirlpool	Challenger	15 g	20 min	7 %
Whirlpool	Minstrel	15 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Piwo bardzo przyjemne.  
*Apr 24, 2019, 11:56 AM*