

porter angielski

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **24**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **34.7 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 7 kg (84.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.7 kg (8.4%) | 70 % | 299 |
| Grain | Czekoladowy | 0.3 kg (3.6%) | 60 % | 788 |
| Grain | Strzegom Barwiący | 0.3 kg (3.6%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Nugget | 30 g | 60 min | 13 % |
| Boil | East Kent Goldings | 30 g | 25 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 450 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 7 g | Boil | 15 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Sól barwiący i czekoladowy dodać w ostatnich minutach zacierania.
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