

# Porter angielski KAZIK 26

- Gravity **12.4 BLG**
- ABV ---
- IBU **29**
- SRM **17.8**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale IREKS	3.5 kg (65.4%)	80 %	5
Grain	Monachijski IREKS	0.8 kg (15%)	79 %	20
Grain	Karmel 120 EBC IREKS	0.3 kg (5.6%)	75 %	120
Grain	Strzegom Karmel 150	0.2 kg (3.7%)	75 %	150
Grain	Aromatic Malt	0.2 kg (3.7%)	78 %	51
Grain	Special B Castle	0.2 kg (3.7%)	70 %	300
Grain	Czekoladowy Weyermann	0.15 kg (2.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	5.8 %
Boil	Goldings	30 g	20 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Empire Ale MJ	Ale	Dry	10 g	---