

# Porter Kętrzyński

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **31.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (56.3%)	82 %	4
Grain	Brown Malt (British Chocolate)	1 kg (14.1%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.8%)	73 %	1001
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7%)	72 %	236
Grain	Strzegom Czekoladowy 400	0.4 kg (5.6%)	68 %	400
Grain	Weyermann - Carafa II	0.2 kg (2.8%)	70 %	837
Grain	Oats, Flaked	0.8 kg (11.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	30 g	60 min	6 %
Boil	Bramling	20 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Spice	Piernik Kętrzyński	30 g	Boil	15 min
Flavor	Maliny	1000 g	Secondary	7 day(s)

### Notes

- strzegom czekoladowy to karmelowy viking malt 400 EBC  
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