

# Sztorm w porcie

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **19**
- SRM **28.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **-9 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.6 kg	85 %	8
Grain	Caraaroma	0.3 kg	78 %	540
Grain	Carafa	0.1 kg	70 %	932

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	5 min	7 %
Boil	Fuggles	30 g	50 min	4.5 %

## Yeasts

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