

## taki porter to nie porter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **21.5**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsner steinbach	2 kg (79.4%)	80 %	4
Grain	Fawcett - Brown	0.2 kg (7.9%)	72 %	180
Grain	red ale viking malt	0.2 kg (7.9%)	75 %	70
Grain	Jęczmień palony	0.12 kg (4.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	1200 ml	---