

# Pysiówy Porter z Wiśniami

- Gravity **15.1 BLG**
- ABV ---
- IBU **61**
- SRM **40**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2 kg (62.5%)   | 79 %  | 6   |
| Grain | Fawcett Pale Crystal        | 0.5 kg (15.6%) | 75 %  | 90  |
| Grain | Strzegom<br>Czekoladowy 400 | 0.25 kg (7.8%) | 68 %  | 400 |
| Grain | Jęczmień palony             | 0.2 kg (6.3%)  | 55 %  | 985 |
| Sugar | Laktoza                     | 0.25 kg (7.8%) | --- % | --- |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum (PL) | 15 g   | 45 min | 10.6 %     |
| Boil    | Magnum (PL) | 15 g   | 15 min | 10.6 %     |
| Boil    | Epic (GB)   | 30 g   | 15 min | 3.7 %      |
| Boil    | Epic (GB)   | 30 g   | 5 min  | 3.7 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 13 g   | Danstar    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |       |           |           |
|--------|----------------|-------|-----------|-----------|
| Flavor | Suszone wiśnie | 250 g | Boil      | 45 min    |
| Flavor | Suszone wiśnie | 50 g  | Secondary | 14 day(s) |