

AJP BP

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **27**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 7 kg (73.7%) | 80 % | 7 |
| Grain | Strzegom pszenica prażona | 0.5 kg (5.3%) | 70 % | 1000 |
| Grain | Słód Brown | 1 kg (10.5%) | 80 % | 185 |
| Grain | Płatki owsiane | 0.5 kg (5.3%) | 85 % | 3 |
| Grain | Słód Kawowy | 0.5 kg (5.3%) | 80 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 50 g | 60 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| fermentis F-04 | Ale | Dry | 24 g | --- |