

# Angielska herbatka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **26.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (33.3%)	80 %	4
Grain	Strzegom Karmel 150	1.4 kg (33.3%)	75 %	150
Grain	Strzegom Karmelowy 50 (Czerwony)	0.5 kg (11.9%)	75 %	50
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.8%)	68 %	1200
Grain	Castle Malting diastatyczny	0.5 kg (11.9%)	80 %	5
Grain	Colorado Honig (Viking)	0.2 kg (4.8%)	80 %	11

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Aroma (end of boil)	Fuggles	15 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	0 min	4.5 %
Aroma (end of boil)	Challenger	15 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	---