

# Brett Porter

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **34.7**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.4%)	81 %	4
Grain	Weyermann - Carafa II	0.3 kg (4.8%)	70 %	837
Grain	Weyermann - Carafa III	0.3 kg (4.8%)	70 %	1024
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985
Grain	Płatki jęczmienne	0.5 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces Amalgamation	Ale	Liquid	800 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Chlorek wapnia	3 g	Boil	60 min
Fining	Mech irlandzki	5 g	Boil	5 min

## Notes

- Woda "Oaza" z Biedry:  
HCO - 220  
SO - 36  
Cl - 3  
Ca - 41  
Mg - 24  
Na - 9  
K - 2  
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