

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------------|-----|------|--------|
| 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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