

# Brown imperial porter wędzony torfem

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **40**
- SRM **28.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (27.3%)	81 %	4
Grain	Casle Malting Whisky Nature	2 kg (18.2%)	85 %	4
Grain	Simpsons - Golden Promise	3 kg (27.3%)	81 %	4
Grain	Brown Malt (British Chocolate)	1 kg (9.1%)	70 %	128
Grain	Caramel/Crystal Malt - 30L	1 kg (9.1%)	75 %	59
Grain	Fawcett - Pale Chocolate	0.5 kg (4.5%)	71 %	600
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (4.5%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11.2 %
Boil	Sybilla	50 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	300 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	5 min
Flavor	płatki dębowe	50 g	Secondary	20 day(s)