

# Chocolate brown porter

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **23.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **15.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Monachijski Crisp                | 2 kg (36.6%)   | 80 %  | 16   |
| Grain | Extra Pale Ale Crisp             | 1.5 kg (27.5%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II      | 1 kg (18.3%)   | 79 %  | 22   |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.6%) | 73 %  | 120  |
| Grain | Weyermann Caramunich 3           | 0.25 kg (4.6%) | 76 %  | 150  |
| Grain | Barley, Flaked                   | 0.25 kg (4.6%) | 70 %  | 4    |
| Grain | Strzegom Czekoladowy jasny       | 0.09 kg (1.6%) | 68 %  | 400  |
| Grain | Pszeniczny Czekoladowy Weyermann | 0.07 kg (1.3%) | 73 %  | 1001 |
| Grain | Weyermann - Dehusked Carafa III  | 0.05 kg (0.9%) | 70 %  | 1400 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Iunga              | 17 g   | 60 min | 9.4 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 10 min | 5.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type        | Name                    | Amount | Use for   | Time     |
|-------------|-------------------------|--------|-----------|----------|
| Flavor      | Prażone ziarna kakaowca | 100 g  | Mash      | 90 min   |
| Flavor      | Prażone ziarna kakaowca | 100 g  | Secondary | 7 day(s) |
| Water Agent | Chlorek wapnia          | 4.5 g  | Boil      | 60 min   |
| Water Agent | kreda                   | 3.5 g  | Boil      | 60 min   |
| Water Agent | gips                    | 1 g    | Boil      | 60 min   |
| Fining      | whirlfloc               | 0.5 g  | Boil      | 5 min    |

### Notes

- Ciemne na koniec 10-15 min zacierania

Pokruszone ziarna kakaowca najlepiej lekko podprażyć w piekarniku (120C, 15-20 minut) i dodać do piwa w trakcie cichej fermentacji. Można też macerować ziarna przed dodaniem do piwa w mocnym alkoholu. Dozowanie: przeciętnie 5g/l, ale właściwie nie ma limitów i wszystko zależy jak mocny efekt chcemy uzyskać i jakie dodatki stosujemy wraz z ziarnami kakaowca.

ok. 3 gramy cukru na butelkę  
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