

Everett

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **30**
- SRM **23.8**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6.1 kg (72.9%) | 80 % | 7 |
| Grain | Cara-Pils/Dextrine | 0.45 kg (5.4%) | 72 % | 4 |
| Grain | caramalt | 0.57 kg (6.8%) | --- % | --- |
| Grain | Caramel/Crystal Malt - 10L | 0.23 kg (2.7%) | 75 % | 20 |
| Grain | chocolate | 0.45 kg (5.4%) | --- % | --- |
| Grain | Briess - Roasted Barley | 0.57 kg (6.8%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 23 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 100 ml | White Labs |

Notes

- Dla pierwszej warki urzyłem WLP002 English ale gestwa z poprzedniej warki. Nie dosypalem roasted barley.
May 7, 2018, 12:07 PM