

NBP Nie Blady Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **20.2**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **3 %**
- Size with trub loss **37.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **39.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **39.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.5 kg (7.1%) | 80 % | 180 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%) | 80 % | 150 |
| Grain | Briess - Chocolate Malt | 0.5 kg (7.1%) | 80 % | 690 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.6 % |
| Boil | Zula | 10 g | 60 min | 10.6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| sw | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 2 g | Boil | 15 min |