

# 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