

Porter Angielski

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **25.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (78.7%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.18 kg (5.2%)	68 %	1000
Grain	Viking Malt Karmelowy 200	0.15 kg (4.4%)	80 %	200
Grain	Płatki owsiane	0.4 kg (11.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	2 g	Boil	10 min
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Notes

- Dodać słód czekoladowy ciemny na koniec zacierania.
Oct 15, 2020, 6:57 PM