

Porter z Burowca

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **36.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (74.3%)	80 %	5
Grain	Brown	0.45 kg (7.4%)	70 %	175
Grain	Caraamber	0.4 kg (6.6%)	75 %	59
Adjunct	black	0.19 kg (3.1%)	60 %	1200
Adjunct	Czekoladowy	0.2 kg (3.3%)	60 %	1200
Grain	Caraaroma	0.12 kg (2%)	78 %	350
Grain	black	0.1 kg (1.7%)	60 %	1200
Grain	Czekoladowy	0.1 kg (1.7%)	60 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

Notes

- BLG przed gotowaniem 11
23 litry w fermentorze, brix 13,7 (mierzone tylko refraktometrem)

Fermentacja ruszyła po kilku godzinach :)

blg 3,5, refr 7,5 brix (po korekcie 3,4)

vol=5,7% + vol z refermentacji

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