

American Porter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **11.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (54.5%) | 79 % | 22 |
| Grain | Viking Melanoidynowy | 0.8 kg (14.5%) | 75 % | 60 |
| Liquid Extract | Gozdawa ekstrakt słodowy superjasny | 1.7 kg (30.9%) | 80 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 45 g | 40 min | 3.75 % |
| Boil | Magnum | 20 g | 50 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 23 g | Fermentis |

Notes

- Przed zadaniem drożdży do brzeczki dodatek wody OAZA do dopełnienia do 25L.
Feb 14, 2025, 4:48 PM