English Porter z jagodą kamczacką

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **22.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **830 liter(s)**
- Trub loss **10 %**
- Size with trub loss **996 liter(s)**
- Boil time **60 min**
- Evaporation rate **--- %/h**
- Boil size **--- liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **450 liter(s)**
- Total mash volume **600 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **450 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-300 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Chocolate	15 kg *(10%)*	71 %	600
Grain	Viking Pale Ale malt	100 kg *(66.7%)*	80 %	5
Grain	Strzegom Monachijski typ II	20 kg *(13.3%)*	79 %	22
Grain	Kawowy Ciemny Castlemalting	15 kg *(10%)*	60 %	450

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	600 g	60 min	11.2 %
Aroma (end of boil)	Styrian Golding	1000 g	5 min	3.6 %
Whirlpool	Amora Preta	600 g	10 min	11.2 %
Dry Hop	Amora Preta	800 g	4 day(s)	11.2 %
Dry Hop	Fuggles	1000 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	5000 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Other	Jagoda kamczacka	100000 g	Secondary	4 day(s)