Porter Gryczany #1

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **27.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	castle malting gryczany	2 kg *(28.6%)*	80 %	9
Grain	Maris Otter pale ale	2 kg *(28.6%)*	81 %	6
Grain	Weyerman - Monachijski typ II	1 kg *(14.3%)*	79 %	22
Grain	Weyermann - Enzymatyczny	0.25 kg *(3.6%)*	80 %	6
Grain	Weyermann - Melanoiden Malt	0.25 kg *(3.6%)*	81 %	53
Grain	Fawcett - Dark Crystal	0.25 kg *(3.6%)*	71 %	300
Grain	Fawcett - Pale Chocolate	0.25 kg *(3.6%)*	71 %	600
Grain	Weyermann - Carafa II	0.25 kg *(3.6%)*	70 %	837
Grain	Wheat, Torrified	0.25 kg *(3.6%)*	79 %	4
Grain	Płatki owsiane	0.3 kg *(4.3%)*	85 %	3
Grain	Płatki pszeniczne	0.2 kg *(2.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	50 min	10 %
Boil	Challenger	20 g	15 min	7 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	4 g	Mash	60 min
Water Agent	chlorek wapnia	6 g	Mash	60 min
Water Agent	sól	4 g	Mash	60 min

Notes

- Łyżeczka soli, do wysładzania kwas mlekowy 6ml
  F1 - 16 BLG
  F 2 - 6,5 BLG
  But. 5,5 BLG
  CO2 vol 2,5
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