

#091 Rye Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **25.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	fawcett maris otter	2.8 kg (48.3%)	81 %	6
Grain	viking malt żytni	1.4 kg (24.1%)	80 %	8
Grain	Fawcett - Brown	1 kg (17.2%)	72 %	180
Grain	Fawcett - Crystal	0.3 kg (5.2%)	70 %	160
Grain	Fawcett - Pale Chocolate	0.3 kg (5.2%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.5 %
Boil	East Kent Goldings	15 g	30 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pozywka dla drożdży Wyeast	3 g	Boil	10 min