

#27 English Porter

- Gravity **12.1 BLG**
- ABV ---
- IBU **22**
- SRM **29.9**
- Style **Brown 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 **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (66.7%)	82 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.5%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.7%)	68 %	1200
Grain	Strzegom Barwiący	0.1 kg (1.9%)	68 %	1300
Grain	Strzegom Karmel 300	0.1 kg (1.9%)	70 %	299
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.7%)	75 %	30
Grain	Strzegom Bursztynowy	0.3 kg (5.7%)	70 %	49
Grain	Karmelowy Czerwony	0.15 kg (2.9%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M03 UK Dark Ale	Ale	Dry	10 g	Mangrove Jack's

Notes

- Odpoczynek od wild ales.
Apr 30, 2017, 4:32 PM