

## #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*