

## american porter

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **27.3**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Simpsons - Golden Promise        | 5 kg (72.5%)  | 81 %  | 4    |
| Grain | Brown Malt (British Chocolate)   | 1 kg (14.5%)  | 70 %  | 128  |
| Grain | crystal 160 ebc                  | 0.3 kg (4.3%) | 78 %  | 160  |
| Grain | Special B Castle                 | 0.2 kg (2.9%) | 70 %  | 350  |
| Grain | Strzegom Czekoladowy jasny       | 0.2 kg (2.9%) | 68 %  | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.4%) | 73 %  | 1001 |
| Grain | Jęczmień palony                  | 0.1 kg (1.4%) | 55 %  | 985  |

### Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Simcoe             | 30 g   | 60 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe             | 15 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Cascade            | 15 g   | 10 min   | 6 %        |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 10 min   | 5.1 %      |
| Dry Hop             | East Kent Goldings | 50 g   | 1 day(s) | 5.1 %      |