

# Angielski podwieczorek

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **24**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Brown thomas	0.3 kg (9.4%)	70 %	188
Grain	Strzegom Karmel 300	0.3 kg (9.4%)	70 %	299
Grain	Czekoladowy	0.1 kg (3.1%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	5.6 %
Boil	Fuggles	20 g	15 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Slant	200 ml	Lallemand