

angielski porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **22.5**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.3 kg (88.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 300 | 0.2 kg (7.7%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (1.9%) | 68 % | 1200 |
| Grain | Simpsons - Roasted Barley | 0.05 kg (1.9%) | 70 % | 1084 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 7 % |
| Boil | Fuggles | 7.5 g | 20 min | 4.5 % |
| Boil | Fuggles | 7.5 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |