

## BM English Porter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **24**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **64 C**, Time **56 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **56 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.6 kg (81.8%)	85 %	7
Grain	Weyermann - Caraaroma	0.3 kg (6.8%)	78 %	400
Grain	Płatki owsiane	0.2 kg (4.5%)	60 %	3
Grain	Weyermann - Pszeniczny czekoladowy	0.2 kg (4.5%)	74 %	1000
Dodać przed podgrzaniem do 72 stopni				
Grain	Weyermann - Carafa I	0.1 kg (2.3%)	70 %	690
Dodać przed wygrzewem				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	10 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	124 g	Bottling	---

### Notes

- Fermentacja:
  - Burzliwa 18°C ok. 7 dni
  - Cicha 18°C ok. 14 dni

Po zabutelkowaniu zostawić w temperaturze ok. 19°C na ok. 2 tygodnie  
Po tym czasie przechowywać w temperaturze ok. 15°C na ok. 2 tygodnie  
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