

# Dave Miller American Porter

- Gravity **11.9 BLG**
- ABV ---
- IBU ---
- SRM **26.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC  |
|-------|-------------------------|----------------|-------|------|
| Grain | Pilzneński              | 4 kg (81.6%)   | 81 %  | 4    |
| Grain | Weyermann - Carafa II   | 0.3 kg (6.1%)  | 70 %  | 837  |
| Grain | Carafa III              | 0.15 kg (3.1%) | 70 %  | 1034 |
| Grain | Briess - Carabrown Malt | 0.3 kg (6.1%)  | 79 %  | 108  |
| Grain | Biscuit Malt            | 0.15 kg (3.1%) | 79 %  | 45   |

## Hops

| Use for | Name    | Amount | Time      | Alpha acid |
|---------|---------|--------|-----------|------------|
| Mash    | Warrior | 20 g   | 60 min    | 15.5 %     |
| Mash    | Warrior | 10 g   | 15 min    | 15.5 %     |
| Dry Hop | Citra   | 30 g   | 14 day(s) | 12 %       |
| Dry Hop | Citra   | 60 g   | 5 day(s)  | 12 %       |

## Yeasts

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