

## English Porter #2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **18.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (75.3%)	80 %	5
Grain	Monachijski Ciemny Steinbach	0.7 kg (15.1%)	100 %	30
Grain	Caraaroma	0.3 kg (6.5%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (3.2%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Aroma (end of boil)	East Kent Goldings	60 g	0 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis