

## English Porter 3 (EP3)

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **23.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód Maris Otter                               | 3.8 kg (71.7%) | 68 %  | 6   |
| Grain | Thomas Fawcett Brown Malt                      | 0.7 kg (13.2%) | 70 %  | 200 |
| Grain | Thomas Fawcett Crystal Malt                    | 0.5 kg (9.4%)  | 75 %  | 175 |
| Grain | Strzegom Czekoladowy jasny (30 min)            | 0.15 kg (2.8%) | 68 %  | 400 |
| Grain | Słód Żytni Czekoladowy Thomas Fawcett (15 min) | 0.15 kg (2.8%) | 68 %  | 600 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Goldings | 30 g   | 60 min | 3.1 %      |
| Boil    | Fuggles  | 30 g   | 15 min | 4.2 %      |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale  | Liquid | 70 ml  | White Labs |

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|

## Notes

- Warzenie - 08/09/2023  
Rozlane na 2 partie na cichą - 24/09/2023 - 10l czyste, 10l z dodatkami na świąteczne  
Butelkowanie 27/09/2023 - 20g glukozy na 10l  
*Sep 9, 2023, 8:21 AM*