

# porter

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **26.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (76%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Castle Cafe	0.25 kg (5%)	75.5 %	480
Grain	Briess - Chocolate Malt	0.25 kg (5%)	60 %	690
Grain	Carafa II	0.2 kg (4%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	4.3 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	Sybilla	20 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar