

# Porter

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **20**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	3.4 kg (61.8%)	80.5 %	5
Grain	Fawcett - Brown	0.45 kg (8.2%)	72 %	180
Grain	Fawcett - Crystal	0.4 kg (7.3%)	70 %	160
Grain	Fawcett - Pale Chocolate	0.25 kg (4.5%)	71 %	600
Grain	Strzegom Pilzneński	1 kg (18.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.5 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Slant	200 ml	---