

Porter 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **24.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 2 kg (76.9%) | 79 % | 6 |
| Grain | Fawcett - Brown | 0.25 kg (9.6%) | 72 % | 180 |
| Grain | Castle Cafe | 0.15 kg (5.8%) | 75.5 % | 480 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.15 kg (5.8%) | 79 % | 130 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (1.9%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 10 g | 60 min | 6.1 % |
| Aroma (end of boil) | Fuggles | 10 g | 15 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------|
| FM10 | Ale | Liquid | 550 ml | FM |