

# porter angielski

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **24**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **27.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **34.7 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (84.3%)	80 %	5
Grain	Strzegom Karmel 300	0.7 kg (8.4%)	70 %	299
Grain	Czekoladowy	0.3 kg (3.6%)	60 %	788
Grain	Strzegom Barwiący	0.3 kg (3.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	13 %
Boil	East Kent Goldings	30 g	25 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	450 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	15 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Sól barwiący i czekoladowy dodać w ostatnich minutach zacierania.  
*May 10, 2021, 1:15 PM*