

## Porter angielski

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **21.7**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński            | 2 kg (25.2%)   | 80 %  | 4   |
| Grain | Strzegom Wiedeński             | 2 kg (25.2%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I     | 2 kg (25.2%)   | 79 %  | 16  |
| Grain | Caramunich® typ I              | 0.2 kg (2.5%)  | 73 %  | 80  |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (6.3%)  | 70 %  | 128 |
| Grain | Strzegom Karmel 150            | 0.5 kg (6.3%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 300            | 0.5 kg (6.3%)  | 70 %  | 299 |
| Grain | Strzegom Czekoladowy jasny     | 0.25 kg (3.1%) | 68 %  | 400 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 4.5 %      |
| Boil    | Lublin (Lubelski)     | 35 g   | 10 min | 4 %        |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 10 ml  | Fermentum Mobile |