

# Porter Angielski

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- Gravity **14.3 BLG**
- ABV ---
- IBU **21**
- SRM **31.7**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	pszeniczny czekoladowy ciemny weyermann	0.2 kg (3.4%)	65 %	1050
Grain	Weyermann - Carafa II	0.2 kg (3.4%)	65 %	1150
Grain	chateau caffe	0.2 kg (3.4%)	75 %	500
Grain	Strzegom Karmel 300	0.2 kg (3.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %