

# PORTER ANGOL #1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **20.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **406 liter(s)**
- Total mash volume **522 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Fawcett	50 kg (43.1%)	80 %	6.25
Grain	Best Ale Crisp	45 kg (38.8%)	80.8 %	6.35
Grain	Crystal Fawcett	5 kg (4.3%)	70 %	162.5
Grain	Brown Fawcett	10 kg (8.6%)	70 %	187.5
Grain	Pale Chocolate Fawcett	3 kg (2.6%)	70 %	625
Grain	Chocolate Fawcett	3 kg (2.6%)	70 %	1175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	350 g	60 min	17.2 %
Whirlpool	Fuggles	350 g	15 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	2000 ml	White Labs

## Notes

- Zgłoszenie 12°  
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