

# PorterekEngielski

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **24.9**
- 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 **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Oats, Flaked	0.4 kg (7.1%)	80 %	2
Grain	Viking Red Active	0.5 kg (8.9%)	79 %	30
Grain	Viking Pale Cookie	1 kg (17.9%)	75 %	30
Grain	Viking Caramel Sweet	0.25 kg (4.5%)	70 %	299
Grain	Viking Carmel Aromatic	0.15 kg (2.7%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (1.8%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.8%)	68 %	1200
Grain	Strzegom Cookie	0.1 kg (1.8%)	72 %	55

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	30 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa	Ale	Slant	300 ml	---