

## uk porter

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **28.5**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (72.1%)	85 %	7
Grain	Brown Malt (British Chocolate)	0.5 kg (9%)	70 %	128
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.3 kg (5.4%)	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.7%)	68 %	1200
Grain	Weyermann - Carapils	0.4 kg (7.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling cross	35 g	60 min	6.7 %
Boil	Bramling cross	15 g	30 min	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	11 g	---