ED PORTER

- Gravity **15.9 BLG**
- ABV **---**
- IBU **32**
- SRM **35.6**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg *(66.7%)*	78 %	6
Grain	Płatki owsiane	0.3 kg *(10%)*	85 %	3
Grain	Simpsons - Coffee Malt	0.3 kg *(10%)*	74 %	296
Grain	Simpsons - Crystal Rye	0.2 kg *(6.7%)*	73 %	177
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(6.7%)*	73 %	1001

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	łuska kakaowa	40 g	Mash	30 min
Flavor	figi suszone	150 g	Secondary	4 day(s)
Flavor	łuska kakaowa	40 g	Boil	10 min
Flavor	laktoza	500 g	Boil	10 min