Super porter angielski

- Gravity **11.7 BLG**
- ABV **---**
- IBU **24**
- SRM **22.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.15 kg *(67.2%)*	81 %	6
Grain	Brown Malt (British Chocolate)	0.35 kg *(10.9%)*	70 %	128
Grain	Płatki owsiane	0.25 kg *(7.8%)*	60 %	3
Grain	Fawcett - Crystal	0.25 kg *(7.8%)*	70 %	160
Grain	Weyermann - Chocolate Wheat	0.2 kg *(6.3%)*	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	4.7 %