

Porter angielski

- Gravity **12.4 BLG**
- ABV ---
- IBU **33**
- SRM **32.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (63.8%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (10.6%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.6%) | 79 % | 16 |
| Grain | Żytni | 0.3 kg (6.4%) | 85 % | 8 |
| Grain | Chocolate Malt (UK) | 0.3 kg (6.4%) | 73 % | 887 |
| Grain | Jęczmień palony | 0.1 kg (2.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galaxy | 20 g | 60 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |