

PORTER ANGOL #1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **20.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **406 liter(s)**
- Total mash volume **522 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-------|
| Grain | Maris Otter Fawcett | 50 kg (43.1%) | 80 % | 6.25 |
| Grain | Best Ale Crisp | 45 kg (38.8%) | 80.8 % | 6.35 |
| Grain | Crystal Fawcett | 5 kg (4.3%) | 70 % | 162.5 |
| Grain | Brown Fawcett | 10 kg (8.6%) | 70 % | 187.5 |
| Grain | Pale Chocolate Fawcett | 3 kg (2.6%) | 70 % | 625 |
| Grain | Chocolate Fawcett | 3 kg (2.6%) | 70 % | 1175 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Magnat | 350 g | 60 min | 17.2 % |
| Whirlpool | Fuggles | 350 g | 15 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 2000 ml | White Labs |

Notes

- Zgłoszenie 12°
May 6, 2024, 7:23 PM