

Angielski Porter

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **26.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (74.5%)	79 %	6
Grain	Fawcett - Brown	0.5 kg (9.8%)	72 %	180
Grain	Fawcett - Dark Crystal	0.55 kg (10.8%)	71 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (4.9%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	80 g	30 min	3.65 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Łłatki Sherry Oloroso	25 g	Secondary	7 day(s)