Harry Porter

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **19.2**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(93.8%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg *(3.1%)*	75 %	30
Grain	Jęczmień palony	0.2 kg *(3.1%)*	75 %	1500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	14 %
Boil	Citra	20 g	20 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Porter i kwas	Ale	Dry	10 g	Gozdawa