

# American Porter

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **37.8**
- Style **Robust 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (40.7%)	80 %	6
Grain	Brown Malt (British Chocolate)	0.4 kg (7.1%)	70 %	175
Grain	Caramel/Crystal Malt - 120L	0.1 kg (1.8%)	72 %	236
Grain	Strzegom Czekoladowy 1200	0.3 kg (5.3%)	68 %	1202
Grain	Carafa III	0.1 kg (1.8%)	70 %	1300
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4
Grain	Strzegom Karmel 300	0.15 kg (2.7%)	70 %	299
Grain	Płatki owsiane	0.6 kg (10.6%)	85 %	3
Grain	Strzegom Barwiący	0.1 kg (1.8%)	68 %	1600
Grain	Strzegom Pilzneński	1.3 kg (23%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	14.6 %
Boil	Amarillo	15 g	30 min	9.5 %

Boil	Equinox	20 g	10 min	14.6 %
Boil	Amarillo	20 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile