

American Porter 2.0

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **40**
- 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 **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 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 | 2.5 kg (45.9%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (6.4%) | 68 % | 1202 |
| Grain | Pszeniczny | 1 kg (18.3%) | 85 % | 4 |
| Grain | Żytni | 0.5 kg (9.2%) | 85 % | 8 |
| Grain | Caraaroma | 0.3 kg (5.5%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.4 kg (7.3%) | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.7%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.2 kg (3.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 13.5 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Equinox | 25 g | 5 min | 14.6 % |
| Boil | Mosaic | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 150 ml | --- |