

Belgian Porter

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **38.6**
- Style **Belgian Dark Strong Ale**

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 **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (57.1%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.5%)	75 %	16
Grain	Abbey Malt Weyermann	0.5 kg (9.5%)	75 %	45
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001
Grain	Black castlemalting	0.2 kg (3.8%)	55 %	1350
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.8%)	72 %	236
Sugar	Milk Sugar (Lactose)	0.25 kg (4.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	30 g	60 min	5 %
Boil	East Kent Goldings	15 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's