

English Porter

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **21.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.4 kg (81%)	81 %	4
Grain	Fawcett - Brown	0.25 kg (6%)	72 %	180
Grain	Weyermann - Dehusked Carafa III	0.15 kg (3.6%)	70 %	1024
Grain	Weyermann Caramunich 3	0.15 kg (3.6%)	76 %	150
Grain	Caraaroma	0.15 kg (3.6%)	78 %	400
Grain	Special B Malt	0.1 kg (2.4%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	21 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Dannys Favourite	Ale	Liquid	100 ml	W