

English Porter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **33.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (57.7%)	80 %	4
Grain	Brown Malt (British Chocolate)	0.4 kg (15.4%)	70 %	128
Grain	Chocolate Malt (UK)	0.2 kg (7.7%)	73 %	1150
Grain	Special B Malt	0.2 kg (7.7%)	65.2 %	315
Grain	Monachijski	0.2 kg (7.7%)	80 %	16
Grain	Płatki owsiane	0.1 kg (3.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	15 g	60 min	5 %
Boil	Hallertau Mittelfruh	15 g	10 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	100 ml	White Labs