

English porter

- Gravity **12.5 BLG**
- ABV ---
- IBU **26**
- SRM ---
- Style **Brown 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.7 kg (50%) | 100 % | --- |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (50%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 22 g | 60 min | 4.3 % |
| Boil | EKG | 25 g | 30 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Warzenie 5,04,16
Fermentacja ruszyła po kilku godzinach.
Apr 8, 2016, 9:59 AM