

# Englishman in Zduńska Wola

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **23.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Best Ale	1.5 kg (48.4%)	80 %	5
Grain	Crisp Brown	1 kg (32.3%)	83 %	130
Grain	Crisp Extra Light	0.2 kg (6.5%)	75 %	110
Grain	Strzegom Karmel 400	0.2 kg (6.5%)	75 %	400
Grain	Płatki owsiane	0.2 kg (6.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	5 %
Aroma (end of boil)	Fuggles	10 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	150 ml	White Labs

## Notes

- 200g Crispa czekoladowego do wysładzania

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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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