

# Mój pierwszy porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **34**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	ekstrakt słodowy jasny w proszku	0.9 kg (22%)	80 %	45
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (41.5%)	80 %	45
Grain	Fawcett - Pale Chocolate	0.5 kg (12.2%)	71 %	600
Grain	Caraaroma	0.45 kg (11%)	78 %	400
Grain	Weyermann - Caraamber	0.45 kg (11%)	75 %	65
Grain	Weyermann - Carafa I	0.1 kg (2.4%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- przygotować 2l startera (200g suchego ekstraktu)  
*Sep 13, 2021, 11:03 AM*