

Porter angielski 13 BLG

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM ---

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom słód pale ale	4.4 kg (88%)	--- %	---
Grain	Strzegom słód karmelowy 300	0.4 kg (8%)	--- %	---
Grain	Słód czekoladowy ciemny	0.1 kg (2%)	--- %	---
Grain	Słód jęczmień prażony	0.1 kg (2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Fuggles	15 g	20 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale