

Porter angielski

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **19**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.5 kg (68.5%) | 81 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.4 kg (11%) | 70 % | 128 |
| Grain | Płatki owsiane | 0.3 kg (8.2%) | 60 % | 3 |
| Grain | Caramel/Crystal Malt - 60L | 0.3 kg (8.2%) | 74 % | 118 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (4.1%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 19 g | 60 min | 10.3 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |