

# porter angielski

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **17**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.4 kg (12.5%)	70 %	128
Grain	Toasted Malt	0.2 kg (6.3%)	71.7 %	53
Grain	Strzegom pszenica prażona	0.1 kg (3.1%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	15 g	60 min	8.9 %
szyszka				

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 55	Ale	Slant	300 ml	---