

# Porter angielski a'la Doris

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **28.8**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 2.5 kg (86.2%) | 80 %  | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (6.9%)  | 68 %  | 1200 |
| Grain | Strzegom Karmel<br>300         | 0.2 kg (6.9%)  | 70 %  | 299  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 28 g   | 30 min | 7 %        |