

# Porter Angielski BA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **18**
- SRM **16**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Weyermann pale ale	3.6 kg (90%)	79 %	7.5
Grain	Weyermann - Carafa I	0.1 kg (2.5%)	70 %	690
Grain	Caraaroma	0.3 kg (7.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	English Golding	30 g	5 min	4.8 %

## Yeasts

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