

## #17 Almonds English Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **23.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (43.1%)	85 %	6
Grain	Weyermann - Munich I	1.5 kg (25.9%)	84 %	15
Grain	Fawcett - Brown	0.5 kg (8.6%)	75 %	180
Grain	Caraaroma	0.3 kg (5.2%)	75 %	300
Grain	Słód kawowy	0.2 kg (3.4%)	70 %	500
Grain	Słód czekoladowy	0.2 kg (3.4%)	72 %	400
Grain	Karmelowy pszeniczny	0.2 kg (3.4%)	75 %	150
Grain	Jęczmień palony	0.1 kg (1.7%)	65 %	740
Adjunct	Płatki jęczmienne	0.3 kg (5.2%)	25 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Fuggles	30 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Flavor	Macerowane migdały	150 g	Secondary	20 day(s)

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 12l - Płatki migdałowe 150 g macerowane w 300 ml mocnego alkoholu (whiskey, burbon, wódka) przez 3 tyg.
- 12l - Płatki kokosowe 150 g i 2 laski wanilii macerowane w 300 ml Malibu przez 3 tyg.

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