

# American Porter

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **31.8**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2 kg (64.5%)   | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 0.8 kg (25.8%) | 79 %  | 22   |
| Grain | Strzegom Karmel 600         | 0.15 kg (4.8%) | 68 %  | 601  |
| Grain | Strzegom Barwiący           | 0.15 kg (4.8%) | 68 %  | 1300 |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Falconer's Flight | 10 g   | 60 min   | 10.5 %     |
| Boil                | Falconer's Flight | 20 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Falconer's Flight | 30 g   | 2 min    | 10.5 %     |
| Dry Hop             | Falconer's Flight | 60 g   | 7 day(s) | 10.5 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| s-04 | Ale  | Slant | 200 ml | ---        |