

## American Porter 2.0

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **40**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.9%)	80 %	6
Grain	Strzegom Czekoladowy 1200	0.35 kg (6.4%)	68 %	1202
Grain	Pszeniczny	1 kg (18.3%)	85 %	4
Grain	Żytni	0.5 kg (9.2%)	85 %	8
Grain	Caraaroma	0.3 kg (5.5%)	78 %	400
Grain	Płatki owsiane	0.4 kg (7.3%)	85 %	3
Grain	Strzegom Karmel 600	0.2 kg (3.7%)	68 %	601
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Equinox	25 g	5 min	14.6 %
Boil	Mosaic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	150 ml	---