

# American Porter

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **44**
- SRM **33.1**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.55 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (38.5%)	79 %	10
Grain	Strzegom Pale Ale	3 kg (38.5%)	79 %	6
Grain	Caramunich® typ I	1 kg (12.8%)	73 %	90
Grain	Strzegom Monachijski typ II	0.2 kg (2.6%)	79 %	15
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (5.1%)	73 %	1001
Grain	Jęczmień palony	0.19 kg (2.4%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.1 %
Boil	Cluster	25 g	30 min	8.6 %
Aroma (end of boil)	Cluster	25 g	0 min	8.6 %
Dry Hop	Simcoe	30 g	7 day(s)	12.1 %
Dry Hop	Cluster	20 g	7 day(s)	8.6 %

## Yeasts

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