

American Porter

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **30**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (71.4%)	83 %	6.2
Grain	Cara Ruby Castle	0.4 kg (5.7%)	75 %	49
Grain	Brown Malt (British Chocolate)	1 kg (14.3%)	70 %	150
Grain	Carafa II	0.4 kg (5.7%)	60 %	1100
Grain	Simpsons - Coffee Malt	0.2 kg (2.9%)	70 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Boil	Willamette	20 g	10 min	5 %
Boil	Willamette	30 g	1 min	5 %
Aroma (end of boil)	Fuggles	50 g	0 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Thames Valley Ale	Ale	Liquid	100 ml	Wyeast Labs