

## American Porter testowy

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **34.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.75 kg (60.6%)	81 %	6
Grain	Słód Brown Thomas Fawcett & Sons	1.18 kg (15.1%)	70 %	180
Grain	coffee light Castle Malting	1.18 kg (15.1%)	--- %	250
Grain	Fawcett - Crystal 160	0.47 kg (6%)	70 %	160
Grain	Fawcett - Pszeniczny Czekoladowy	0.26 kg (3.3%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Whirlpool	Mosaic	90 g	20 min	10 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %