

# Angielski porter

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **26**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (65.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (16.4%)	85 %	4
Grain	Czekoladowy	0.25 kg (8.2%)	60 %	900
Grain	Strzegom Karmel 150	0.3 kg (9.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermvin LS2	Wine	Slant	133 ml	Fermvin