

# Angielski porter II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **21.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.5 kg (63.1%)	83 %	6
Grain	Brown Malt (British Chocolate)	0.8 kg (14.4%)	70 %	128
Grain	Monachijski	0.5 kg (9%)	80 %	16
Grain	Carahell	0.2 kg (3.6%)	77 %	26
Grain	Weyermann - Carawheat	0.2 kg (3.6%)	77 %	97
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.6%)	73 %	1001
Grain	Weyermann - Acidulated Malt	0.15 kg (2.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
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FM11 Wichrowe Wzgórza	Ale	Slant	150 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1.5 g	Boil	5 min