

## English Porter 2

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **26.9**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (83.3%)	75 %	5
Grain	Thomas Fawcett Brown Malt	0.3 kg (5.6%)	68 %	200
Grain	Crystal	0.4 kg (7.4%)	75 %	600
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.9%)	68 %	400
Grain	Viking Czekoladowy ciemny	0.1 kg (1.9%)	67 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	34 g	60 min	4.5 %
Boil	Fuggles	34 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	500 ml	White Labs

### Notes

- 23/02/2023 - warzenie - 11.5 BLG

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

07/03/2023 - butelkowanie - 3.5 BLG, 80g cukru  
*Feb 24, 2023, 8:51 AM*