

English Porter

- Gravity **13.3 BLG**
- ABV ---
- IBU **22**
- SRM **34.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pale Ale (Malteurop) | 1.3 kg (46.4%) | 80 % | 7 |
| Grain | Płatki jęczmienne | 0.6 kg (21.4%) | 80 % | 3 |
| Grain | Abbey (Castle) | 0.3 kg (10.7%) | 80 % | 45 |
| Grain | Brown (Fawcett) | 0.3 kg (10.7%) | 72 % | 190 |
| Grain | Castle - Pale Chocolate | 0.3 kg (10.7%) | 71 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 10 g | 45 min | 6.1 % |
| Boil | Fuggles | 10 g | 30 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| Wyeast - Dannys Favourites | Ale | Slant | 100 ml | Wyeast |