

# 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