

English Porter

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **21.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Pilzneński | 3.4 kg (81%) | 81 % | 4 |
| Grain | Fawcett - Brown | 0.25 kg (6%) | 72 % | 180 |
| Grain | Weyermann - Dehusked Carafa III | 0.15 kg (3.6%) | 70 % | 1024 |
| Grain | Weyermann Caramunich 3 | 0.15 kg (3.6%) | 76 % | 150 |
| Grain | Caraaroma | 0.15 kg (3.6%) | 78 % | 400 |
| Grain | Special B Malt | 0.1 kg (2.4%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 21 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------|
| Dannys Favourite | Ale | Liquid | 100 ml | W |