

# English Porter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **20**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt      | 1.8 kg (87.8%) | 85 %  | 7   |
| Grain | Caraaroma                      | 0.15 kg (7.3%) | 78 %  | 400 |
| Grain | Weyermann - Dehusked Carafa II | 0.1 kg (4.9%)  | 70 %  | 837 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 10 g   | 60 min | 7 %        |
| Boil    | Challenger | 10 g   | 20 min | 7 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |