

# English Porter - przykładowa receptura

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **21.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 3.6 kg (79.6%) | 85 %  | 7   |
| Grain | Fawcett - Brown             | 0.4 kg (8.8%)  | 72 %  | 190 |
| Grain | Caraaroma                   | 0.3 kg (6.6%)  | 78 %  | 400 |
| Grain | Strzegom Czekoladowy jasny  | 0.12 kg (2.7%) | 68 %  | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (2.2%)  | 74 %  | 788 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 30 g   | 60 min | 7 %        |
| Boil    | Fuggles    | 15 g   | 10 min | 4.5 %      |

## Yeasts

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