

# Englishman in Zduńska Wola

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **23.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Crisp Best Ale      | 1.5 kg (48.4%) | 80 %  | 5   |
| Grain | Crisp Brown         | 1 kg (32.3%)   | 83 %  | 130 |
| Grain | Crisp Extra Light   | 0.2 kg (6.5%)  | 75 %  | 110 |
| Grain | Strzegom Karmel 400 | 0.2 kg (6.5%)  | 75 %  | 400 |
| Grain | Płatki owsiane      | 0.2 kg (6.5%)  | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Fuggles | 20 g   | 60 min | 5 %        |
| Aroma (end of boil) | Fuggles | 10 g   | 10 min | 5 %        |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| WLP013 - London Ale Yeast | Ale  | Slant | 150 ml | White Labs |

## Notes

- 200g Crispa czekoladowego do wyśładzania
- Warzenie 19.04.2024, BLG początkowe 12

Butelkowanie 14.05.2024, BLG końcowe 4,5

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