

# Mój Porter Angielski

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- Gravity **12.2 BLG**
- ABV ---
- IBU **41**
- SRM **34.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.102 kg (61.1%)	79 %	6
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985
Grain	Strzegom Karmel 600	0.1 kg (2%)	68 %	601
Grain	Strzegom pszeniczny	0.6 kg (11.8%)	81 %	6
Grain	Caramunich Malt	1 kg (19.7%)	71.7 %	110
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.074 kg (1.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	25 g	60 min	14 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	płatki pszeniczne	400 g	Mash	60 min