

## Porter 18 Blg

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **60**
- SRM **32.9**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (84.5%)	--- %	3
Grain	Melanoiden Malt	0.2 kg (2.4%)	80 %	39
Grain	Karmelowy Czerwony	0.15 kg (1.8%)	75 %	59
Grain	Strzegom Karmel 150	0.3 kg (3.6%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.08 kg (1%)	71 %	600
Grain	Carafa	0.1 kg (1.2%)	70 %	664
Grain	Jęczmień palony	0.05 kg (0.6%)	55 %	985
Grain	Carafa III	0.25 kg (3%)	70 %	1034
Grain	Black (Patent) Malt	0.15 kg (1.8%)	55 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	60 g	60 min	11 %
Boil	Oktawia	30 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	1 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis