

# Porter angielski

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- Gravity **12.4 BLG**
- ABV ---
- IBU **33**
- SRM **32.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (63.8%)   | 80 %  | 5   |
| Grain | Strzegom Karmel 30         | 0.5 kg (10.6%) | 75 %  | 30  |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.6%) | 79 %  | 16  |
| Grain | Żytni                      | 0.3 kg (6.4%)  | 85 %  | 8   |
| Grain | Chocolate Malt (UK)        | 0.3 kg (6.4%)  | 73 %  | 887 |
| Grain | Jęczmień palony            | 0.1 kg (2.1%)  | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Galaxy | 20 g   | 60 min | 15 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |