

# porter angielski

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **27.3**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (74.6%)	80 %	5
Grain	Castlemalting Crystal	0.15 kg (4.5%)	75 %	150
Grain	Biscuit Malt	0.2 kg (6%)	79 %	45
Grain	Cafe Light	0.2 kg (6%)	78 %	250
Grain	Jęczmień palony	0.1 kg (3%)	55 %	1100
Grain	Castle Wheat Black	0.1 kg (3%)	70 %	1250
Grain	Weyermann - Chocolate Rye	0.1 kg (3%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.9 %
Aroma (end of boil)	Sybilla	15 g	5 min	5.2 %