

# Porter angielski BeerCup

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **29.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (82.5%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (10.3%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.2%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis