English Porter ver 2.0

- Gravity **12.6 BLG**
- ABV **---**
- IBU **29**
- SRM **20.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg *(70%)*	79 %	6
Grain	Fawcett - Brown	0.5 kg *(10%)*	72 %	180
Grain	Fawcett - Crystal	0.5 kg *(10%)*	70 %	160
Grain	Strzegom Czekoladowy jasny	0.3 kg *(6%)*	68 %	400
Grain	Carahell	0.2 kg *(4%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.