

#147 Black Prince Porter v.2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **24.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.25 kg (87.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.14 kg (2.3%) | 75 % | 150 |
| Grain | Carafa II | 0.25 kg (4.2%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.25 kg (4.2%) | 55 % | 985 |
| Grain | Brown Malt (British Chocolate) | 0.12 kg (2%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 9 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 20 g | 10 min | 6.3 % |
| Boil | East Kent Goldings | 30 g | 0 min | 5.1 % |
| Boil | Chinook | 5 g | 60 min | 13 % |
| Boil | East Kent Goldings | 6 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 200 ml | Fermentum Mobile |