

American Porter

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **27.7**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **0 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (52.6%)	81 %	4
Grain	Monachijski	1 kg (13.2%)	80 %	16
Grain	Cara Ruby Castle	0.4 kg (5.3%)	72 %	49
Grain	carabohemian	0.2 kg (2.6%)	75 %	200
Grain	Carafa	0.2 kg (2.6%)	70 %	1100
Grain	Brown Malt (British Chocolate)	1 kg (13.2%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.6%)	73 %	1001
Adjunct	Pszenica niesłodowana	0.2 kg (2.6%)	75 %	3
Grain	Simpsons - Coffee Malt	0.2 kg (2.6%)	74 %	296
Grain	cookie	0.2 kg (2.6%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	45 min	12 %
Boil	Challenger	15 g	30 min	7.4 %
Boil	Willamette	15 g	45 min	6.1 %
Boil	Fuggles	15 g	55 min	5.9 %
Dry Hop	Willamette	35 g	---	6.1 %
Dry Hop	Challenger	35 g	---	7.4 %
Dry Hop	Fuggles	35 g	---	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min