

English porter

- Gravity **11 BLG**
- ABV ---
- IBU **40**
- SRM **21.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (90%) | 80 % | 5 |
| Grain | Caraaroma | 0.3 kg (7.5%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.1 kg (2.5%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Bramling | 30 g | 60 min | 5 % |
| Boil | English Golding | 30 g | 20 min | 4.7 % |
| Boil | Marynka | 10 g | 30 min | 10 % |

Yeasts

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