

English Porter 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **26.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (83.3%) | 75 % | 5 |
| Grain | Thomas Fawcett Brown Malt | 0.3 kg (5.6%) | 68 % | 200 |
| Grain | Crystal | 0.4 kg (7.4%) | 75 % | 600 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.9%) | 68 % | 400 |
| Grain | Viking Czekoladowy ciemny | 0.1 kg (1.9%) | 67 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 34 g | 60 min | 4.5 % |
| Boil | Fuggles | 34 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Slant | 500 ml | White Labs |

Notes

- 23/02/2023 - warzenie - 11.5 BLG

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

07/03/2023 - butelkowanie - 3.5 BLG, 80g cukru
Feb 24, 2023, 8:51 AM