

## English Porter #5

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **24.3**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (77.6%)	81 %	6
Grain	Caraaroma	0.35 kg (6%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.6 kg (10.3%)	70 %	128
Grain	Carafa	0.35 kg (6%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis