

# English Porter

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **27.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (69%)	80 %	5
Grain	Platki owsiane	0.25 kg (8.6%)	60 %	3
Grain	Special B Malt	0.2 kg (6.9%)	65.2 %	400
Grain	Brown Malt (British Chocolate)	0.2 kg (6.9%)	70 %	150
Grain	Fawcett - Pale Chocolate	0.2 kg (6.9%)	71 %	500
Grain	Carafa II special	0.05 kg (1.7%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Hersbrucker	15 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis