

Englishman in New York

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **40.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Fawcett - Chocolate	0.5 kg (8.1%)	70 %	1200
Grain	Fawcett - Dark Crystal	0.5 kg (8.1%)	71 %	300
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (24.2%)	80 %	20
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4
Grain	Płatki owsiane	0.6 kg (9.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale