

# Everett

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **30**
- SRM **23.8**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.1 kg (72.9%)	80 %	7
Grain	Cara-Pils/Dextrine	0.45 kg (5.4%)	72 %	4
Grain	caramalt	0.57 kg (6.8%)	--- %	---
Grain	Caramel/Crystal Malt - 10L	0.23 kg (2.7%)	75 %	20
Grain	chocolate	0.45 kg (5.4%)	--- %	---
Grain	Briess - Roasted Barley	0.57 kg (6.8%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	23 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	100 ml	White Labs

## Notes

- Dla pierwszej warki urzyłem WLP002 English ale gestwa z poprzedniej warki. Nie dosypalem roasted barley.  
*May 7, 2018, 12:07 PM*