

## Porter angielski 12 Blg

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **25.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (85.9%)	--- %	3
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.3%)	68 %	400
Grain	black bestmalz	0.3 kg (5.2%)	55 %	1200
Grain	Carafa III	0.07 kg (1.2%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Citra	20 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale