

Porter angielski 13 BLG

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **5**
- SRM **23.9**
- 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 **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (87.9%)	80 %	5
Grain	Strzegom Karmel 300	0.4 kg (6.4%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	słód prażony	0.16 kg (2.6%)	70 %	1200
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	10 min	5.1 %