

Porter angielski

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **19**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg (68.5%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.4 kg (11%)	70 %	128
Grain	Płatki owsiane	0.3 kg (8.2%)	60 %	3
Grain	Caramel/Crystal Malt - 60L	0.3 kg (8.2%)	74 %	118
Grain	Weyermann - Chocolate Wheat	0.15 kg (4.1%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	19 g	60 min	10.3 %
Boil	East Kent Goldings	10 g	10 min	5.1 %