

#21 English Porter

- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **23.5**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (48.8%)	80 %	7
Grain	Płatki owsiane	0.5 kg (12.2%)	85 %	3
Grain	Caraaroma	0.25 kg (6.1%)	78 %	400
Grain	Weyermann - Carafa I	0.15 kg (3.7%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.9%)	73 %	1001
Grain	Pszeniczny	1 kg (24.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale