

#38 English Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **33.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.14 kg (74.6%)	80.5 %	3
Grain	Caramel/Crystal Malt - 60L	0.2 kg (7%)	74 %	118
Grain	Fawcett - Dark Crystal	0.06 kg (2.1%)	71 %	450
Grain	Brown Malt (British Chocolate)	0.29 kg (10.1%)	70 %	128
Grain	Black (Patent) Malt	0.18 kg (6.3%)	60 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
West Yorkshire	Ale	Slant	100 ml	Wyeast