

American Porter

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **30.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (54.8%) | 70 % | 5 |
| Grain | Monachijski | 1.5 kg (20.5%) | 70 % | 16 |
| Grain | Pszeniczny | 0.7 kg (9.6%) | 85 % | 4 |
| Grain | Carabelge | 0.5 kg (6.8%) | 70 % | 30 |
| Grain | Caraaroma | 0.2 kg (2.7%) | 50 % | 400 |
| Grain | Carafa III | 0.2 kg (2.7%) | 10 % | 1034 |
| wrzucone na początek mashoutu | | | | |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (2.7%) | 10 % | 1202 |
| wrzucone na początek mashoutu | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Puławski | 30 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|