

# angielski porter

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **22.5**
- Style **Flanders Brown Ale/Oud Bruin**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (88.5%)	79 %	6
Grain	Strzegom Karmel 300	0.2 kg (7.7%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.9%)	68 %	1200
Grain	Simpsons - Roasted Barley	0.05 kg (1.9%)	70 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Fuggles	7.5 g	20 min	4.5 %
Boil	Fuggles	7.5 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale