

Black Prince Porter

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **25.6**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (86.8%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.14 kg (2.4%) | 75 % | 150 |
| Grain | Weyermann - Dehusked Carafa II | 0.25 kg (4.3%) | 70 % | 837 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |
| Grain | Brown Malt (British Chocolate) | 0.12 kg (2.1%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 21 g | 60 min | 10.5 % |
| Boil | Fuggle | 30 g | 0 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |