

# Dave Miller American Porter

- Gravity **11.9 BLG**
- ABV ---
- IBU ---
- SRM **26.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (81.6%)	81 %	4
Grain	Weyermann - Carafa II	0.3 kg (6.1%)	70 %	837
Grain	Carafa III	0.15 kg (3.1%)	70 %	1034
Grain	Briess - Carabrown Malt	0.3 kg (6.1%)	79 %	108
Grain	Biscuit Malt	0.15 kg (3.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Warrior	20 g	60 min	15.5 %
Mash	Warrior	10 g	15 min	15.5 %
Dry Hop	Citra	30 g	14 day(s)	12 %
Dry Hop	Citra	60 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale