

English Porter #3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **22.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (62.5%)	82 %	4
Grain	Monachijski Ciemny Steinbach	0.5 kg (10.4%)	100 %	30
Grain	Caraaroma	0.3 kg (6.3%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.5 kg (10.4%)	70 %	128
Grain	Strzegom Czekoladowy jasny	0.5 kg (10.4%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Slant	200 ml	Gozdawa