

# Kasia & Krzysiek - Porter Angielski

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- Gravity **11.9 BLG**
- ABV ---
- IBU **29**
- SRM **28.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **66.8 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.4 kg (84.2%)	80 %	6
Grain	Płatki owsiane błyskawiczne	0.2 kg (7%)	75 %	3
Grain	Weyermann - Pszeniczny czekoladowy	0.25 kg (8.8%)	75 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CZ Saaz	25 g	60 min	4 %
Boil	CZ Saaz	25 g	10 min	4 %

## Yeasts

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