

# Londyński Kurier - Porter Angielski

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **21.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.2%)	80 %	5
Grain	Brown Malt (British Chocolate)	1 kg (21.1%)	70 %	128
Grain	Strzegom Monachijski typ II	0.3 kg (6.3%)	79 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.2%)	73 %	1001
Grain	Strzegom Wiedeński	0.15 kg (3.2%)	79 %	10
Grain	Pszeniczny	0.05 kg (1.1%)	85 %	4
Grain	Żytni	0.05 kg (1.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.9 %
Boil	Fuggles	20 g	20 min	6.6 %
Boil	Fuggles	10 g	60 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis