

Maggie's Farm (American Porter)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **50**
- SRM **31**
- Style **Robust 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (43.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (21.7%)	79 %	16
Grain	Platki owsiane	0.8 kg (11.6%)	85 %	3
Grain	Caraaroma	0.5 kg (7.2%)	78 %	400
Grain	Abbey Malt Weyermann	0.5 kg (7.2%)	75 %	45
Grain	Special B Malt	0.3 kg (4.3%)	65.2 %	315
Grain	Carafa I	0.3 kg (4.3%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	15.8 %
Whirlpool	Galaxy	25 g	15 min	14.5 %
Whirlpool	Citra	25 g	15 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	300 ml	Wyeast Labs