

## Porter 2.0

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **22.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (78.4%)	79 %	6
Grain	Fawcett - Brown	0.5 kg (9.8%)	72 %	180
Grain	Castle Cafe	0.25 kg (4.9%)	75.5 %	480
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.9%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	25 g	60 min	4.8 %
Aroma (end of boil)	Fuggles	20 g	15 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10	Ale	Liquid	1000 ml	FM