

# Porter angielski

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- Gravity **12.4 BLG**
- ABV ---
- IBU **33**
- SRM **32.4**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (10.6%)	75 %	30
Grain	Strzegom Monachijski typ I	0.5 kg (10.6%)	79 %	16
Grain	Żytni	0.3 kg (6.4%)	85 %	8
Grain	Chocolate Malt (UK)	0.3 kg (6.4%)	73 %	887
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale