

## Porter angielski

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **21.7**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (25.2%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (25.2%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (25.2%)	79 %	16
Grain	Caramunich® typ I	0.2 kg (2.5%)	73 %	80
Grain	Brown Malt (British Chocolate)	0.5 kg (6.3%)	70 %	128
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.1%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Lublin (Lubelski)	35 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	10 ml	Fermentum Mobile