

# PORTER ANGIELSKI

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **22.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.15 kg (67.2%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.35 kg (10.9%)	70 %	128
Grain	Płatki owsiane	0.25 kg (7.8%)	60 %	3
Grain	Fawcett - Crystal	0.25 kg (7.8%)	70 %	160
Grain	Weyermann - Chocolate Wheat	0.2 kg (6.3%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6.8 %