

# Porter Angielski Homebrew Challenge

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **26.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **66.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **15 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Simpsons - Maris Otter      | 3 kg (71.8%)   | 81 %   | 6    |
| Grain | Fawcett - Brown             | 0.42 kg (10%)  | 72 %   | 190  |
| Grain | Strzegom Karmel 150         | 0.42 kg (10%)  | 75 %   | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.21 kg (5%)   | 68 %   | 1200 |
| Grain | Słód Crystal II             | 0.13 kg (3.1%) | 71.1 % | 200  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 60 min | 5.1 %      |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory       |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 100 ml | Fermentum Mobile |