

# Porter English

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **14.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (92.6%)	85 %	7
Grain	Caraaroma	0.3 kg (5.6%)	78 %	400
Grain	Carafa	0.1 kg (1.9%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pioneer	20 g	60 min	9.5 %
Aroma (end of boil)	pioneer	10 g	15 min	9.5 %
Aroma (end of boil)	wilamette	30 g	10 min	10 %

## Yeasts

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