

## American Porter testowy

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **34.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.3 liter(s)**

### Fermentables

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Simpsons - Maris Otter           | 4.75 kg (60.6%) | 81 %  | 6    |
| Grain | Słód Brown Thomas Fawcett & Sons | 1.18 kg (15.1%) | 70 %  | 180  |
| Grain | coffee light Castle Malting      | 1.18 kg (15.1%) | --- % | 250  |
| Grain | Fawcett - Crystal 160            | 0.47 kg (6%)    | 70 %  | 160  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.26 kg (3.3%)  | 73 %  | 1001 |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 50 g   | 60 min   | 10 %       |
| Whirlpool | Mosaic | 90 g   | 20 min   | 10 %       |
| Dry Hop   | Mosaic | 100 g  | 3 day(s) | 10 %       |