English Porter #8

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **26.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg *(71.4%)*	81 %	5
Grain	Weyermann - Caraamber	0.4 kg *(7.1%)*	75 %	65
Grain	Weyermann - Carared	0.4 kg *(7.1%)*	75 %	45
Grain	Brown Malt (British Chocolate)	0.45 kg *(8%)*	70 %	185
Grain	Briess - Chocolate Malt	0.1 kg *(1.8%)*	60 %	1175
Grain	Carafa II	0.25 kg *(4.5%)*	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.8 %
Boil	Fuggles	30 g	10 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	200 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.