

# English Porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **28**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (74.8%)   | 80 %  | 5   |
| Grain | Thomas Fawcett Brown Malt  | 0.7 kg (13.1%) | 70 %  | 200 |
| Grain | Crystal                    | 0.5 kg (9.3%)  | 78 %  | 600 |
| Grain | Strzegom Czekoladowy jasny | 0.15 kg (2.8%) | 68 %  | 400 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 30 g   | 15 min | 4.5 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale  | Liquid | 40 ml  | White Labs |

## Notes

- Warzenie - 27/01/2023  
Zlewanie na cichą - 10/02/2023  
Butelkowanie - 16/02/2023 - 4.5 BLG - EP  
Feb 11, 2023, 2:21 PM

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