

## #140 Black Prince Porter

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **24.9**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.25 kg (87.4%)	80 %	5
Grain	Strzegom Karmel 150	0.14 kg (2.3%)	75 %	150
Grain	Carafa II	0.25 kg (4.2%)	70 %	812
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.12 kg (2%)	70 %	128

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	11.5 %
Boil	East Kent Goldings	20 g	10 min	6.3 %
Boil	Fuggles	30 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast-1469 West Yorkshire Ale	Ale	Slant	200 ml	---