

## #38 English Porter

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **33.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

### Fermentables

| Type  | Name                           | Amount          | Yield  | EBC  |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Briess - Pilsen Malt           | 2.14 kg (74.6%) | 80.5 % | 3    |
| Grain | Caramel/Crystal Malt - 60L     | 0.2 kg (7%)     | 74 %   | 118  |
| Grain | Fawcett - Dark Crystal         | 0.06 kg (2.1%)  | 71 %   | 450  |
| Grain | Brown Malt (British Chocolate) | 0.29 kg (10.1%) | 70 %   | 128  |
| Grain | Black (Patent) Malt            | 0.18 kg (6.3%)  | 60 %   | 1000 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 10 g   | 60 min | 11 %       |

### Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| West Yorkshire | Ale  | Slant | 100 ml | Wyeast     |