

# American Porter

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **31.8**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.5%)	80 %	5
Grain	Strzegom Monachijski typ II	0.8 kg (25.8%)	79 %	22
Grain	Strzegom Karmel 600	0.15 kg (4.8%)	68 %	601
Grain	Strzegom Barwiący	0.15 kg (4.8%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	10 g	60 min	10.5 %
Boil	Falconer's Flight	20 g	10 min	10.5 %
Aroma (end of boil)	Falconer's Flight	30 g	2 min	10.5 %
Dry Hop	Falconer's Flight	60 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Slant	200 ml	---