

American Porter testowy

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **34.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Simpsons - Maris Otter | 4.75 kg (60.6%) | 81 % | 6 |
| Grain | Słód Brown Thomas Fawcett & Sons | 1.18 kg (15.1%) | 70 % | 180 |
| Grain | coffee light Castle Malting | 1.18 kg (15.1%) | --- % | 250 |
| Grain | Fawcett - Crystal 160 | 0.47 kg (6%) | 70 % | 160 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.26 kg (3.3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 50 g | 60 min | 10 % |
| Whirlpool | Mosaic | 90 g | 20 min | 10 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |