

Angielski Porter

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **26.6**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.8 kg (74.5%) | 79 % | 6 |
| Grain | Fawcett - Brown | 0.5 kg (9.8%) | 72 % | 180 |
| Grain | Fawcett - Dark Crystal | 0.55 kg (10.8%) | 71 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.9%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 80 g | 30 min | 3.65 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|----------|
| Flavor | Łatki Sherry Oloroso | 25 g | Secondary | 7 day(s) |