

Belgian Porter

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **38.6**
- Style **Belgian Dark Strong Ale**

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 **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|--------|------|
| Liquid Extract | WES ekstrakt słodowy jasny | 3 kg (57.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.5%) | 75 % | 16 |
| Grain | Abbey Malt Weyermann | 0.5 kg (9.5%) | 75 % | 45 |
| Grain | Caraaroma | 0.2 kg (3.8%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.8%) | 73 % | 1001 |
| Grain | Black castlemalting | 0.2 kg (3.8%) | 55 % | 1350 |
| Grain | Jęczmień palony | 0.2 kg (3.8%) | 55 % | 985 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3.8%) | 72 % | 236 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (4.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Golding | 30 g | 60 min | 5 % |
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M41 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |