

# Black Prince Porter

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **25.6**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.8%)	80 %	5
Grain	Strzegom Karmel 150	0.14 kg (2.4%)	75 %	150
Grain	Weyermann - Dehusked Carafa II	0.25 kg (4.3%)	70 %	837
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.12 kg (2.1%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	21 g	60 min	10.5 %
Boil	Fuggle	30 g	0 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar