

## English porter

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- Gravity **11 BLG**
- ABV ---
- IBU **40**
- SRM **21.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (90%)	80 %	5
Grain	Caraaroma	0.3 kg (7.5%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (2.5%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	30 g	60 min	5 %
Boil	English Golding	30 g	20 min	4.7 %
Boil	Marynka	10 g	30 min	10 %

### Yeasts

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