

English Porter #6

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **23.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (76.3%)	81 %	6
Grain	Biscuit Malt	0.4 kg (6.8%)	79 %	45
Grain	Brown Malt (British Chocolate)	0.4 kg (6.8%)	70 %	128
Grain	Caraaroma	0.4 kg (6.8%)	78 %	400
Grain	Carafa III	0.2 kg (3.4%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450 Denny's Favorite	Ale	Liquid	1000 ml	Wyeast Labs