

## English porter

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- Gravity **12.5 BLG**
- ABV ---
- IBU **26**
- SRM ---
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (50%)	100 %	---
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (50%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	22 g	60 min	4.3 %
Boil	EKG	25 g	30 min	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Warzenie 5,04,16  
Fermentacja ruszyła po kilku godzinach.  
*Apr 8, 2016, 9:59 AM*