

# Porter

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **20**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Thomas Fawcett Halcyon   | 3.4 kg (61.8%) | 80.5 % | 5   |
| Grain | Fawcett - Brown          | 0.45 kg (8.2%) | 72 %   | 180 |
| Grain | Fawcett - Crystal        | 0.4 kg (7.3%)  | 70 %   | 160 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.5%) | 71 %   | 600 |
| Grain | Strzegom Pilzneński      | 1 kg (18.2%)   | 80 %   | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 60 min | 6.5 %      |
| Boil    | Lublin (Lubelski) | 5 g    | 5 min  | 4 %        |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| fermentis us-05 | Ale  | Slant | 200 ml | ---        |