

# Porter

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **43.2**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (50.8%)	80 %	16
Grain	Viking Pale Ale malt	1 kg (16.9%)	80 %	5
Grain	Pilzneński	1 kg (16.9%)	81 %	4
Grain	Czekoladowy	0.3 kg (5.1%)	60 %	1200
Grain	Strzegom Karmel 150	0.3 kg (5.1%)	75 %	600
Grain	Strzegom Barwiący	0.3 kg (5.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %

## Yeasts

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