

## Porter 2.0

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **24.1**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **6.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (76.9%)	79 %	6
Grain	Fawcett - Brown	0.25 kg (9.6%)	72 %	180
Grain	Castle Cafe	0.15 kg (5.8%)	75.5 %	480
Grain	Karmelowy Pszeniczny Strzegom	0.15 kg (5.8%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.9%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	6.1 %
Aroma (end of boil)	Fuggles	10 g	15 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10	Ale	Liquid	550 ml	FM