

# Porter angielski

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **34.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (77.6%)	80 %	5
Grain	Brown Simpson Malt	0.5 kg (10.2%)	68 %	500
Grain	Crystal Castle Malting	0.25 kg (5.1%)	65 %	150
Grain	Castle Cafe	0.1 kg (2%)	75.5 %	480
Grain	Wheat chocolat	0.25 kg (5.1%)	77 %	950

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	15 min	5.3 %
Boil	Fuggles	25 g	50 min	5.3 %