

# porter angielski

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **22.6**
- 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 **3.3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.1%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.7 kg (13.1%)	70 %	188
Grain	Strzegom Karmel 300	0.4 kg (7.5%)	70 %	299
Grain	Biscuit Malt	0.3 kg (5.6%)	79 %	45
Grain	Czekoladowy	0.15 kg (2.8%)	60 %	650
Grain	Płatki owsiane	0.8 kg (15%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

## Notes

- Siarczany - 84 +16 dodaj 0,25g  
Chlorki - 20 + 200 dodaj 3,6g

Zacieranie  
68°C - 90min  
78 wygrzew  
Apr 7, 2024, 4:52 PM