

## English porter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **25.6**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (91.9%)	70 %	35
Grain	Weyermann - Chocolate Wheat	0.3 kg (8.1%)	74 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.8 %
Boil	Golding	10 g	60 min	3.8 %
Aroma (end of boil)	Golding	20 g	15 min	3.8 %

### Yeasts

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

### Notes

- Sterling 68-75 stopni - 30minut  
*Apr 13, 2025, 1:05 PM*