

## English Porter #2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **18.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 3.5 kg (75.3%) | 80 %  | 5    |
| Grain | Monachijski Ciemny Steinbach     | 0.7 kg (15.1%) | 100 % | 30   |
| Grain | Caraaroma                        | 0.3 kg (6.5%)  | 78 %  | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (3.2%) | 73 %  | 1001 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 30 g   | 60 min | 6.8 %      |
| Aroma (end of boil) | East Kent Goldings | 60 g   | 0 min  | 5.1 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |