

Porter Angielski Homebrew Challenge

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **26.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **15 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (71.8%)	81 %	6
Grain	Fawcett - Brown	0.42 kg (10%)	72 %	190
Grain	Strzegom Karmel 150	0.42 kg (10%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.21 kg (5%)	68 %	1200
Grain	Słód Crystal II	0.13 kg (3.1%)	71.1 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzbzy	Ale	Slant	100 ml	Fermentum Mobile