

## #140 Black Prince Porter

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **24.9**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 5.25 kg (87.4%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150            | 0.14 kg (2.3%)  | 75 %  | 150 |
| Grain | Carafa II                      | 0.25 kg (4.2%)  | 70 %  | 812 |
| Grain | Jęczmień palony                | 0.25 kg (4.2%)  | 55 %  | 985 |
| Grain | Brown Malt (British Chocolate) | 0.12 kg (2%)    | 70 %  | 128 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 18 g   | 60 min | 11.5 %     |
| Boil    | East Kent Goldings | 20 g   | 10 min | 6.3 %      |
| Boil    | Fuggles            | 30 g   | 0 min  | 4.5 %      |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Wyeast-1469 West Yorkshire Ale | Ale  | Slant | 200 ml | ---        |