

English Porter 3 (święteczne, EP3Ś)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **23.5**
- 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Maris Otter	3.8 kg (71.7%)	68 %	6
Grain	Thomas Fawcett Brown Malt	0.7 kg (13.2%)	70 %	200
Grain	Thomas Fawcett Crystal Malt	0.5 kg (9.4%)	75 %	175
Grain	Strzegom Czekoladowy jasny (30 min)	0.15 kg (2.8%)	68 %	400
Grain	Słód Żytni Czekoladowy Thomas Fawcett (15 min)	0.15 kg (2.8%)	68 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings	30 g	60 min	3.1 %
Boil	Fuggles	30 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	70 ml	White Labs

Safale US-05	Ale	Dry	11 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon (kora)	7 g	Secondary	---
Spice	Gałka muszkatołowa starta	8 g	Secondary	---
Spice	Goździki	1 g	Secondary	---
Spice	Imbir starty (proszek)	7 g	Secondary	---
Spice	Anyż	3 g	Secondary	---

Notes

- Warzenie - 08/09/2023
Rozlane na 2 partie na cichą - 24/09/2023 - 10l czyste, 10l z dodatkami na święteczne
Butelkowanie 27/09/2023 - 20g glukozy na 10l
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