

#23 Choco Brown Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **20.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	4.1 kg (77.4%)	81 %	4
Grain	Viking Pale Ale malt	0.2 kg (3.8%)	80 %	5
Grain	Caramel/Crystal Malt	0.3 kg (5.7%)	75 %	150
Grain	Strzegom Karmel 300	0.6 kg (11.3%)	70 %	299
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	48 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	łuska czekoladowa	150 g	Mash	5 min
Flavor	ziarna kakaowca	50 g	Boil	5 min
Flavor	łuska czekoladowa	50 g	Boil	10 min