

# Brown Porter

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- Gravity **10.2 BLG**
- ABV ---
- IBU **26**
- SRM **23.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pale Ale Flagon               | 3 kg (75%)     | 80 %  | 5   |
| Grain | Strzegom<br>Czekoladowy jasny | 0.5 kg (12.5%) | 68 %  | 400 |
| Grain | Karmelowy<br>Czerwony         | 0.5 kg (12.5%) | 75 %  | 60  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 25 g   | 60 min | 6 %        |
| Boil    | Sybilla | 25 g   | 10 min | 6 %        |