

# Brown Porter

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **23.2**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (43.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (18%)	79 %	22
Grain	Pszeniczny	0.3 kg (5.4%)	85 %	4
Grain	golden ale	1 kg (18%)	80 %	11
Grain	Biscuit Malt	0.2 kg (3.6%)	79 %	45
Grain	Fawcett - Pale Chocolate	0.5 kg (9%)	71 %	600
Grain	Caramel/Crystal Malt	0.15 kg (2.7%)	72 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.8 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale