

Brown porter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **26.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.7 kg (12.5%)	70 %	128
Grain	Strzegom Karmel 150	0.5 kg (8.9%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.6%)	73 %	1001
Grain	Weyermann - Carafa II	0.2 kg (3.6%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Cascade	15 g	20 min	6 %
Boil	East Kent Goldings	15 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis