

Brown Porter

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **26.3**
- 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 **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (63.5%)	81 %	6
Grain	Brown Malt (British Chocolate)	1 kg (15.9%)	70 %	128
Grain	płatki jęczmienne	0.5 kg (7.9%)	60 %	4
Grain	Carahell	0.3 kg (4.8%)	85 %	4
Grain	Weyermann - Chocolate Wheat	0.3 kg (4.8%)	74 %	900
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	30 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	400 ml	White Labs