

Brown porter

- Gravity **12.6 BLG**
- ABV ---
- IBU **23**
- SRM **23.8**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (53.2%)	80 %	5
Grain	Oats, Flaked	0.75 kg (16%)	80 %	2
Grain	Monachijski	0.5 kg (10.6%)	80 %	16
Grain	Brown Malt (British Chocolate)	0.5 kg (10.6%)	70 %	185
Grain	Abbey Castle	0.2 kg (4.3%)	80 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.3%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	150 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min