

Brown Porter II

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **25.9**
- 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 **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

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

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 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 (66.7%)	81 %	6
Grain	Brown Malt (British Chocolate)	1 kg (16.7%)	70 %	128
Grain	Biscuit Malt	0.4 kg (6.7%)	79 %	45
Grain	Simpsons - Crystal Extra Dark	0.3 kg (5%)	74 %	315
Grain	Simpsons - Chocolate Malt	0.2 kg (3.3%)	73 %	1050
Grain	Płatki owsiane	0.1 kg (1.7%)	60 %	3

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