

Brown Porter v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **21.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

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

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.48 kg (73.6%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.7 kg (11.5%) | 72 % | 187 |
| Grain | Fawcett - Pale Crystal | 0.56 kg (9.2%) | 72.8 % | 90 |
| Grain | Fawcett - Pale Chocolate | 0.21 kg (3.4%) | 71 % | 625 |
| Grain | żytni czekoladowy | 0.14 kg (2.3%) | 65 % | 650 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | iunga | 21 g | 60 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 14 g | Danstar |