

Chocolate Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **25.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.4 kg (81.4%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.3 kg (10.2%) | 72 % | 180 |
| Grain | Strzegom Karmel 300 | 0.15 kg (5.1%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (3.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Nugget | 10 g | 50 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| LalBrew Nottingham | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | Mech Irlandzki | 4 g | Boil | 15 min |

| | | | | |
|--------|-----------------|-------|-----------|-----------|
| Flavor | Ziarno kakaowca | 250 g | Secondary | 10 day(s) |
|--------|-----------------|-------|-----------|-----------|

Notes

- Dodać słód Strzegom Czekoladowy ciemny na koniec zacierania (10-15 min.)
Dodać łuskę ryżową 150 g na wygrzew.
Gotowanie 60 min.
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