

# Doble Brown porter 2022

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **25.8**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt                           | 1.9 kg (39.6%) | 85 %  | 7    |
| Grain | Monachijski   | 0.5 kg (10.4%) | 80 %  | 16   |
| Grain | Słód pszeniczny jasny Viking                        | 0.5 kg (10.4%) | 82 %  | 4    |
| Grain | Carafa  | 0.2 kg (4.2%)  | 70 %  | 664  |
| Grain | Słód pszeniczny czekoladowy 900-1200 EBC Weyermann® | 0.2 kg (4.2%)  | 65 %  | 1050 |
| Grain | Wiedeński 6-9 EBC Weyermann®                        | 1.5 kg (31.2%) | 79 %  | 7    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 4.5 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 150 ml | Fermentum Mobile |