

## HB Brown porter

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **23.3**
- 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 **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt      | 4 kg (87%)    | 80 %  | 5   |
| Grain | Viking Czekoladowy ciemny | 0.3 kg (6.5%) | 67 %  | 900 |
| Grain | Viking Karmel 300         | 0.3 kg (6.5%) | 70 %  | 299 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 30 g   | 60 min | 7 %        |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórze | Ale  | Liquid | 40 ml  | Fermentum Mobile |