

# Las Sherwood

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **29**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Fawcett - Brown	0.5 kg (9.3%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.2 kg (3.7%)	71 %	600
Grain	Strzegom Karmel 300	0.5 kg (9.3%)	70 %	299
Grain	Weyermann - Carafa II	0.2 kg (3.7%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	30 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Nottingham	Ale	Dry	11 g	---