

## N°2 BROWN PORTER

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **24**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (36.4%)	80 %	5
Grain	Brown Malt (British Chocolate)	3 kg (36.4%)	70 %	128
Grain	Strzegom Monachijski typ II	1 kg (12.1%)	79 %	22
Grain	Viking Red Ale	0.5 kg (6.1%)	75 %	70
Grain	Strzegom Czekoladowy jasny	0.25 kg (3%)	68 %	400
Grain	Płatki owsiane	0.5 kg (6.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	60 ml	Omega