

porter starter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **27**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.3 kg (45.3%)	81 %	6
Grain	Monachijski	1.1 kg (38.3%)	80 %	16
Grain	Brown Malt (British Chocolate)	0.27 kg (9.4%)	70 %	188
Grain	Fawcett - Pale Chocolate	0.1 kg (3.5%)	71 %	600
Grain	Briess - Dark Chocolate Malt	0.1 kg (3.5%)	60 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %