

brown porter z homebrewing

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **21.2**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (75.7%)	80 %	5
Grain	Fawcett - Brown	0.3 kg (8.1%)	72 %	187
Grain	Castle Cafe	0.15 kg (4.1%)	75.5 %	470
Grain	Weyermann - Chocolate Wheat	0.15 kg (4.1%)	74 %	788
Grain	Płatki owsiane	0.3 kg (8.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	14 %

Extras

Type	Name	Amount	Use for	Time
Spice	skórka z pomarańczy	22.5 g	Boil	0 min
Spice	sok i skórka z 3 pomarańczy	75 g	Secondary	---
Spice	laska wanilii	0.75 g	Secondary	---

Notes

- prażona pszenica wrzucona pod koniec zacierania

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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