Brown Porter (zmodyfikowana receptura M.Jędrzejewskiego)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **20**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

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

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.9 kg *(79.2%)*	80 %	5
Grain	Brown Malt (British Chocolate)	0.7 kg *(11.3%)*	72 %	187
Grain	Strzegom Karmel 150	0.35 kg *(5.7%)*	75 %	150
Grain	Weyermann - Carafa I special	0.24 kg *(3.8%)*	65 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	49 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	14 g	Mangrove Jack's