broqn porter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **24.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg *(81.8%)*	80 %	5
Grain	Brown Malt (British Chocolate)	0.12 kg *(7.5%)*	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.1 kg *(6.3%)*	72 %	236
Grain	Strzegom Czekoladowy 1200	0.07 kg *(4.4%)*	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	13.5 %
Boil	Willamette	5 g	15 min	5 %