

Brown Porter 12 Blg

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **27.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (65.6%)	80 %	5
Grain	Pszeniczny	0.25 kg (8.2%)	85 %	4
Grain	Biscuit Malt	0.15 kg (4.9%)	79 %	50
Grain	Strzegom Karmel 150	0.15 kg (4.9%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.3 kg (9.8%)	70 %	128
Grain	Strzegom Czekoladowy 1200	0.1 kg (3.3%)	68 %	1202
Grain	Jęczmień palony	0.1 kg (3.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand London ESB	Ale	Dry	11 g	---

Notes

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

- Jęczmień palony dodany przed wysładzaniem.
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