

#23 Choco Brown Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **20.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Maris Otter | 4.1 kg (77.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 0.2 kg (3.8%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt | 0.3 kg (5.7%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.6 kg (11.3%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 48 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | łuska czekoladowa | 150 g | Mash | 5 min |
| Flavor | ziarna kakaowca | 50 g | Boil | 5 min |
| Flavor | łuska czekoladowa | 50 g | Boil | 10 min |