

Brown Porter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **20.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (58.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (23.5%) | 79 % | 16 |
| Grain | Fawcett - Brown | 0.35 kg (6.9%) | 72 % | 180 |
| Grain | Weyermann Special W | 0.25 kg (4.9%) | 73 % | 280 |
| Grain | Fawcett - Dark Crystal | 0.15 kg (2.9%) | 71 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2.9%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Galena | 10 g | 60 min | 12 % |
| Aroma (end of boil) | First Gold | 25 g | 10 min | 7.5 % |
| Aroma (end of boil) | Bramling | 25 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------|-----|--------|-------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |
|------------------------------|-----|--------|-------|------------------|

Notes

- Siege of Boralus
Feb 26, 2019, 7:32 PM