

Brown Porter #2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **18.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

Steps

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

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (73.5%)	80 %	5
Grain	Fawcett - Brown	0.4 kg (16.3%)	72 %	180
Grain	Fawcett - Crystal	0.2 kg (8.2%)	70 %	160
Grain	Fawcett - Pale Chocolate	0.05 kg (2%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	15 g	60 min	8.2 %