

## Brown Porter #2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **25.3**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (85%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Chocolate Malt	0.13 kg (2.2%)	60 %	1200
Grain	Extra black	0.25 kg (4.3%)	65 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	65 min	5.8 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale