

# Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **25.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80.8%)	80 %	5
Grain	Strzegom Karmel 300	0.4 kg (8.1%)	70 %	299
Grain	Simpsons - Brown Malt	0.5 kg (10.1%)	70 %	500
Grain	Strzegom Czekoladowy ciemny	0.04 kg (0.8%)	68 %	1200
Grain	Strzegom Barwiący	0.01 kg (0.2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.3 %
Aroma (end of boil)	Fuggles	20 g	30 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Voss Kveik	Ale	Dry	11 g	---