

# Brown Porter

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **19.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.1 kg (79.5%)	83 %	5.5
Grain	Brown Malt (British Chocolate)	0.2 kg (7.6%)	70 %	100
Grain	Crystal Extra Light Crisp	0.2 kg (7.6%)	74 %	100
Grain	Chocolate Malt (UK)	0.14 kg (5.3%)	73 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5 %
Boil	East Kent Goldings	10 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	1 g	Boil	10 min

Fining	Mech irlandzki	3 g	Boil	10 min
--------	----------------	-----	------	--------

## Notes

- Woda ze zwiększoną alkalicznością.  
*Apr 18, 2021, 10:20 PM*