

# Brown Porter

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- Gravity **14.7 BLG**
- ABV ---
- IBU **27**
- SRM **27.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (82.1%)	79 %	6
Grain	Brown Malt (British Chocolate)	0.5 kg (8.9%)	70 %	128
Grain	Strzegom Czekoladowy 400	0.5 kg (8.9%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	20 g	60 min	11 %
Boil	Fuggles	10 g	10 min	4.5 %

## Yeasts

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