

# Brown Porter

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **26.3**
- 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 **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter         | 4 kg (63.5%)  | 81 %  | 6   |
| Grain | Brown Malt (British Chocolate) | 1 kg (15.9%)  | 70 %  | 128 |
| Grain | płatki jęczmienne              | 0.5 kg (7.9%) | 60 %  | 4   |
| Grain | Carahell                       | 0.3 kg (4.8%) | 85 %  | 4   |
| Grain | Weyermann - Chocolate Wheat    | 0.3 kg (4.8%) | 74 %  | 900 |
| Grain | Strzegom Karmel 300            | 0.2 kg (3.2%) | 70 %  | 299 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Pałacowy | 30 g   | 60 min | 8.5 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale  | Slant | 400 ml | White Labs |