

# Brown Porter

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **26.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale 5-7 EBC Thomas Fawcett	2.1 kg (61.8%)	82.5 %	5
Grain	Fawcett - Dark Crystal	0.7 kg (20.6%)	71 %	300
Grain	Fawcett - Brown	0.6 kg (17.6%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	40 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Aroma (end of boil)	Northern Brewer	15 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	50 ml	Wyeast Labs