

Brown porter

- Gravity **10.7 BLG**
- ABV ---
- IBU **24**
- SRM **22.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (72.9%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (10.4%) | 70 % | 128 |
| Grain | Caraamber | 0.5 kg (10.4%) | 75 % | 59 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (3.1%) | 74 % | 788 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (3.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Fuggles | 27 g | 60 min | 6.8 % |
| Boil | Styrian Golding | 30 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- [http://www.wiki.piwo.org/Brown_Porter_\(Richard_the_Lionheart\),_Piotr_Wypych_\(coder\)](http://www.wiki.piwo.org/Brown_Porter_(Richard_the_Lionheart),_Piotr_Wypych_(coder))
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