

# Brown Porter JJA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **33.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (67.3%)	85 %	7
Grain	Weyermann - Carafa II	0.5 kg (9.6%)	70 %	837
Grain	Oats, Flaked	0.5 kg (9.6%)	80 %	2
Grain	Caramunich® typ I	0.4 kg (7.7%)	73 %	80
Grain	Chocolate Malt (US)	0.3 kg (5.8%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Marynka	30 g	10 min	10 %

## Yeasts

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