

ENGLISH BROWN PORTER

- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **24.9**
- 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 **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Simpsons - Golden Promise | 4 kg (76.9%) | 81 % | 4 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (9.6%) | 70 % | 128 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (9.6%) | 72 % | 236 |
| Grain | chocolate 1200 Fawcett | 0.2 kg (3.8%) | 72 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 35 g | 60 min | 4.5 % |
| Boil | Fuggles | 15 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------|-----|------|--------|
| Water Agent | kreda | 4 g | Mash | 60 min |
| Fining | mech | 5 g | Boil | 15 min |