

# Groat Brown Porter

---

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **41.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale         | 1.8 kg (34.3%) | 79 %  | 6    |
| Grain | Monachijski               | 1 kg (19%)     | 80 %  | 16   |
| Grain | Melanoiden Malt           | 0.2 kg (3.8%)  | 80 %  | 39   |
| Grain | gryczany                  | 1.5 kg (28.6%) | 80 %  | 10   |
| Grain | Strzegom Karmel 300       | 0.3 kg (5.7%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy 400  | 0.2 kg (3.8%)  | 68 %  | 400  |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.8%) | 68 %  | 1202 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 10 min | 5.1 %      |
| Boil    | Target             | 20 g   | 60 min | 10.5 %     |

## Yeasts

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