

Las Sherwood

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **29**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (74.1%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.5 kg (9.3%) | 72 % | 180 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.7%) | 71 % | 600 |
| Grain | Strzegom Karmel 300 | 0.5 kg (9.3%) | 70 % | 299 |
| Grain | Weyermann - Carafa II | 0.2 kg (3.7%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |
| Boil | Fuggles | 30 g | 15 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| LalBrew Nottingham | Ale | Dry | 11 g | --- |