

## Primo Victoria

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- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **26**
- 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 **15 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount        | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt    | 3.3 kg (75%)  | 80 %  | 5   |
| Grain | Briess - Chocolate Malt | 0.4 kg (9.1%) | 60 %  | 690 |
| Grain | Biscuit Malt            | 0.3 kg (6.8%) | 79 %  | 45  |
| Grain | Fawcett - Dark Crystal  | 0.2 kg (4.5%) | 71 %  | 300 |
| Grain | special W               | 0.2 kg (4.5%) | 70 %  | 300 |

### Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Admiral            | 15 g   | 60 min   | 14.3 %     |
| Boil    | East Kent Goldings | 10 g   | 20 min   | 5.1 %      |
| Boil    | Challenger         | 10 g   | 20 min   | 7 %        |
| Dry Hop | East Kent Goldings | 10 g   | 3 day(s) | 5.1 %      |
| Dry Hop | Challenger         | 10 g   | 3 day(s) | 7 %        |
| Dry Hop | Minstrel           | 10 g   | 3 day(s) | 4.9 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |