

braun porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **24.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 5 kg (82%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (8.2%) | 68 % | 400 |
| Grain | Carafa II | 0.1 kg (1.6%) | 70 % | 812 |
| Grain | Caraaroma | 0.5 kg (8.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Challenger | 30 g | 30 min | 7 % |
| Boil | East Kent Goldin | 30 g | 25 min | 5.5 % |
| Boil | East Kent Golding | 30 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us4 | Ale | Dry | 11 g | --- |

Extras

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

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | mech irlandzki | 5 g | Boil | 5 min |
|--------|----------------|-----|------|-------|