

broqn porter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **24.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.3 kg (81.8%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.12 kg (7.5%) | 70 % | 128 |
| Grain | Caramel/Crystal Malt - 120L | 0.1 kg (6.3%) | 72 % | 236 |
| Grain | Strzegom Czekoladowy 1200 | 0.07 kg (4.4%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 4 g | 60 min | 13.5 % |
| Boil | Willamette | 5 g | 15 min | 5 % |