

Brown chocolate

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **29.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (26.7%)	80 %	5
Grain	Fawcett - Brown	0.6 kg (16%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.45 kg (12%)	71 %	600
Grain	pale amber fawcett	0.7 kg (18.7%)	75 %	60
Grain	BESTMALZ - Best Wheat Malt	1 kg (26.7%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	45 g	45 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis