

Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **34.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|------|
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.7 kg (45.9%) | 95 % | 290 |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (45.9%) | 95 % | 30 |
| Adjunct | słód kawowy Château Cafe | 0.2 kg (5.4%) | 5 % | 450 |
| Adjunct | słód czekoladowy ciemny Viking Malt | 0.1 kg (2.7%) | 5 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| First Wort | Challenger | 25 g | 60 min | 7 % |
| Aroma (end of boil) | Fuggles | 25 g | 15 min | 4.5 % |
| Dry Hop | Styrian Golding | 25 g | 6 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |