

Brown Porter 12

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **19.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|-----------------|-------|-----|
| Grain | Fawcett - Brown | 0.65 kg (13.8%) | 72 % | 180 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.3%) | 71 % | 600 |
| Grain | Fawcett - Crystal | 0.2 kg (4.3%) | 70 % | 160 |
| Liquid Extract | Liquid Extract (LME) - Pale | 3.4 kg (72.3%) | 78 % | 16 |
| Sugar | Dememera Sugar | 0.2 kg (4.3%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |

Notes

- Kroki:
 1. Steeping (ześrutowane słody specjalne x3 w woreczku) przy 65-75 st. C 30 min, wyciągamy torbę
 2. Dolewanie gorącej wody, rozpuszczanie ekstraktów, sprawdzenie ballingu, ew więcej cukru i zagotowanie
 3. Chmienie na gorzyc na 60 minut
 4. Chłodnica na 30 minut
 5. Kolejne chmiele i pożywka dla drożdży
 6. Chłodzenie do 17-18 st. C
 7. Do fermentora, mocno napowietrzyć (3-5 minut wstrząsania) i dodać uwodnione drożdże
- Oct 31, 2017, 12:07 PM