

# Brown Porter 12 BLG z Homebrewing

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **13.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.26 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (87%)	80 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (6.5%)	79 %	16
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Weyermann - Carafa I	0.1 kg (2.2%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4.4 %

## Yeasts

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

## Notes

- W pierwszej przerwie wsyp wszystkie sody oprócz Carafa I. Carafa I dodaj w temperaturze 76 stopni, zamieszaj i przenieś do filtracji.  
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