

Brown Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **15.4**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (74.8%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.45 kg (8.4%) | 70 % | 128 |
| Grain | Caraamber | 0.25 kg (4.7%) | 75 % | 59 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.7%) | 75 % | 150 |
| Grain | Płatki jęczmienne | 0.3 kg (5.6%) | 85 % | 3 |
| Grain | Carafa special | 0.15 kg (2.8%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 45 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 15 g | 10 min | 3.6 % |