

Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **18.5**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (82.5%) | 85 % | 7 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (10.3%) | 70 % | 128 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (4.1%) | 72 % | 236 |
| Grain | Carafa III | 0.15 kg (3.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |