

## Brown porter

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **29**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 6 kg (82.8%)   | 80 %  | 4    |
| Grain | Strzegom Karmel 600         | 0.35 kg (4.8%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (5.5%)  | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.5 kg (6.9%)  | 60 %  | 3    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Mandarina Bavaria | 20 g   | 45 min | 10 %       |

### Notes

- Na fermentacji cicho będą dodane dwie laski wanilii plus ziarna kakaowca.  
*Nov 23, 2021, 6:13 PM*