

Brown Porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **26.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|--------|-----|
| Grain | Maris Otter Pale Ale 5-7 EBC Thomas Fawcett | 2.1 kg (61.8%) | 82.5 % | 5 |
| Grain | Fawcett - Dark Crystal | 0.7 kg (20.6%) | 71 % | 300 |
| Grain | Fawcett - Brown | 0.6 kg (17.6%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 40 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 30 min | 5.1 % |
| Aroma (end of boil) | Northern Brewer | 15 g | 0 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|-------------|
| Wyeast - 1028 London Ale | Ale | Liquid | 50 ml | Wyeast Labs |