

brown watched

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **26.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (67.3%)	80 %	5
Grain	Płatki owsiane	0.3 kg (9.6%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.3 kg (9.6%)	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.2 kg (6.4%)	72 %	150
Grain	Strzegom Czekoladowy 1200	0.05 kg (1.6%)	68 %	1202
Grain	Fawcett - Pale Chocolate	0.17 kg (5.4%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %