

Chocolate Brown Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **28.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (66.5%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.41 kg (10.9%) | 70 % | 128 |
| Grain | Płatki owsiane | 0.185 kg (4.9%) | 60 % | 3 |
| Grain | Żytni | 0.15 kg (4%) | 85 % | 8 |
| Grain | Special B Malt | 0.11 kg (2.9%) | 65.2 % | 315 |
| Grain | Caramel/Crystal Malt - 40L | 0.155 kg (4.1%) | 74 % | 79 |
| Grain | Castle Cafe | 0.125 kg (3.3%) | 75.5 % | 480 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.125 kg (3.3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 12 g | 60 min | 11 % |