

# Chocolate Brown Porter

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **30**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (69.4%)	80 %	5
Grain	Bestmalz - Special X	0.5 kg (8.1%)	75 %	400
Grain	Fawcett - Pale Chocolate	0.5 kg (8.1%)	71 %	600
Grain	Platki owsiane	0.3 kg (4.8%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Viking Wheat Malt	0.2 kg (3.2%)	83 %	5
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.6%)	74 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Fuggles	50 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1098 British Ale	Ale	Liquid	100 ml	Wyeast Labs
Starter				

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	10 g	Mash	70 min
Flavor	Ziarna kakaowca macerowane w bourbonie	200 g	Secondary	14 day(s)
Ilość na 10 l				