

Chocolate Brown Porter PintaLidl

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **27.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.1 kg (36.1%)	80.5 %	3
Grain	BESTMALZ - Bestt Pale Ale	1 kg (32.8%)	80.5 %	6
Grain	Fawcett - Brown	0.5 kg (16.4%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.15 kg (4.9%)	71 %	1150
Grain	Bestmalz Carmel Pils	0.3 kg (9.8%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	30 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Spice	ziarno kakaowca	75 g	Secondary	14 day(s)
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