

Classic Brown Porter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **27.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 3 kg (63.8%) | 81 % | 6 |
| Grain | Fawcett - Brown | 0.5 kg (10.6%) | 72 % | 180 |
| Grain | crystal light | 0.5 kg (10.6%) | 72 % | 160 |
| Grain | crystal medium | 0.5 kg (10.6%) | 71 % | 250 |
| Grain | Carafa III | 0.2 kg (4.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 30 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Slant | 200 ml | White Labs |