

Dark Alley of Mos Espa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **17.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (76.9%)	80 %	5
Grain	Fawcett - Brown	0.5 kg (19.2%)	72 %	180
Grain	Special B Malt (Castle)	0.1 kg (3.8%)	65.2 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	150 ml	White Labs