

English Brown Porter

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM ---
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pale ale | 4.3 kg (77.8%) | --- % | --- |
| Grain | Brown | 0.6 kg (10.8%) | --- % | --- |
| Grain | Red crystal | 0.5 kg (9%) | --- % | --- |
| Grain | Chocolate | 0.13 kg (2.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 65 g | 60 min | 4.5 % |
| Boil | Fuggles | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Empire Ale M15 | Ale | Dry | 10 g | --- |

Notes

- Do 15 l wody o temp 69* wsypać słoły oprócz chocolate i zacierać w temp 66-67* przez 90 min, potem wsypać chocolate i trzymać 10*. Podnieść do 78 na 5 min. Wyladzac 16-17 l wody 78*
Gotowanie 70*
Chmiel 65g na 60 min
30g na 10 min

Ferm
Burzliwa 18-21* 10-14 dni
Cicha 18-21* 7 dni
Aug 9, 2016, 11:05 PM