

# Groat Brown Porter

---

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **41.1**
- 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.8 kg (34.3%)	79 %	6
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Melanoiden Malt	0.2 kg (3.8%)	80 %	39
Grain	gryczany	1.5 kg (28.6%)	80 %	10
Grain	Strzegom Karmel 300	0.3 kg (5.7%)	70 %	299
Grain	Strzegom Czekoladowy 400	0.2 kg (3.8%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.8%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	10 min	5.1 %
Boil	Target	20 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar