Primo Victoria

- Gravity **11.7 BLG**
- ABV ----
- IBU **36**
- SRM **26**
- 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 70 min
- Evaporation rate 15 %/h
- Boil size 27 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 13.2 liter(s)
- Total mash volume 17.6 liter(s)

Steps

- Temp 55 C, Time 10 min
 Temp 64 C, Time 30 min
 Temp 72 C, Time 10 min
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up 13.2 liter(s) of strike water to 60.8C
- Add grains
- Keep mash 10 min at 55C
- · Keep mash 30 min at 64C
- Keep mash 10 min at 72C
- Keep mash 1 min at 75C
- Sparge using 18.2 liter(s) of 76C water or to achieve 27 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg <i>(75%)</i>	80 %	5
Grain	Briess - Chocolate Malt	0.4 kg <i>(9.1%)</i>	60 %	690
Grain	Biscuit Malt	0.3 kg (6.8%)	79 %	45
Grain	Fawcett - Dark Crystal	0.2 kg <i>(4.5%)</i>	71 %	300
Grain	special W	0.2 kg <i>(4.5%)</i>	70 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	East Kent Goldings	10 g	20 min	5.1 %
Boil	Challenger	10 g	20 min	7 %
Dry Hop	East Kent Goldings	10 g	3 day(s)	5.1 %
Dry Hop	Challenger	10 g	3 day(s)	7 %
Dry Hop	Minstrel	10 g	3 day(s)	4.9 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale