

# XMAS Brown porter (porter angielski) 'prokrastynator'

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **26.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red active viking malt	2 kg (34.5%)	79 %	35
Grain	Viking Golden ale	2 kg (34.5%)	80 %	12
Grain	Brown Malt (British Chocolate)	0.5 kg (8.6%)	70 %	188
Grain	Weyermann - Carawheat	0.5 kg (8.6%)	77 %	125
Grain	Oats, Flaked	0.5 kg (8.6%)	80 %	2
Grain	Fawcett - Pale Chocolate	0.3 kg (5.2%)	71 %	625
na mashout				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	20 g	60 min	8.9 %
Aroma (end of boil)	East Kent Goldings	20 g	0 min	4.6 %
Aroma (end of boil)	Aurora	10 g	0 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Konfitura pomarańczowa	300 g	Secondary	7 day(s)
150g owoców + zest				
Flavor	Kakao	100 g	Secondary	7 day(s)
Flavor	Skórka słodkiej pomarańczy	50 g	Secondary	7 day(s)
Flavor	Cynamon	10 g	Secondary	7 day(s)
Water Agent	Chlorek wapnia	5 g	Boil	60 min
Water Agent	kreda	5 g	Boil	60 min
Water Agent	gips	1 g	Boil	60 min
Fining	whirlfloc	1 g	Boil	5 min

### Notes

- Brown i pale chocolate na mashout  
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