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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **23.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.55 kg *(44%)*	80 %	5
Grain	Pilzneński	2.3 kg *(39.7%)*	81 %	4
Grain	Amber Malt	0.2 kg *(3.4%)*	75 %	70
Grain	Caramel/Crystal Malt	0.1 kg *(1.7%)*	72 %	165
Grain	Caramel/Crystal Malt	0.1 kg *(1.7%)*	75 %	270
Grain	Caramel/Crystal Malt	0.3 kg *(5.2%)*	75 %	450
Grain	Chocolate Malt	0.25 kg *(4.3%)*	73 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.8 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.