English Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **25.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 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 **13.9 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 **13.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.44 kg *(74.5%)*	80 %	5
Grain	Castle Cafe	0.48 kg *(10.4%)*	75.5 %	480
Grain	Caraaroma	0.4 kg *(8.7%)*	78 %	400
Grain	Carabelge	0.3 kg *(6.5%)*	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	52 g	60 min	4.5 %
Boil	Fuggles	24 g	10 min	4.5 %

Yeasts

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

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