

#13 Brown Porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **26.1**
- 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 **25 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pale ale	4 kg (78.4%)	79 %	6
Grain	Fawcett - Brown	0.5 kg (9.8%)	71.9 %	243
Grain	Słodownia Strzegom - karmelowy 150	0.2 kg (3.9%)	76 %	134
Grain	Weyermann - Carafa III	0.2 kg (3.9%)	70 %	1386
Grain	Oats, Flaked	0.2 kg (3.9%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Zacieranie 60 min 71 C - 63 C
Przed gotowaniem ok. 26 L - 12 Blg

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

Po gotowaniu 16,8 L - 15,8 Blg
Dolane 3,8 L wody do 12,9 Blg
Zadane zrehydratyzowanymi sucharami US-05
Po 2 tygodniach burzliwej niecałe 3 blg (wg refraktometru 2,1)
Nagazowane do 1,8
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