

# Brow Porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **14.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 4.9 kg (78.4%) | 80 %  | 5   |
| Grain | Brown Malt (British Chocolate) | 0.7 kg (11.2%) | 70 %  | 128 |
| Grain | Czekoladowy                    | 0.15 kg (2.4%) | 60 %  | 788 |
| Grain | Karmelowy Jasny 30EBC          | 0.5 kg (8%)    | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 50 g   | 55 min | 4.5 %      |
| Boil    | Fuggles | 50 g   | 10 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| safe ale 04 | Ale  | Dry  | 11 g   | ---        |

## Notes

- Słód zmieolono, zmieszano wszystkie słody.  
Słód wsypano do wody o temp. 74 (15;30)  
Po 30 minutach temp. 66-68°C  
Dodano 5ml kwasu do brzeczki  
I 4 ml do wody na wyśładzanie.  
Zacieranie 60' do 16:30,  
Druga przerwa 74°C 15 minut  
Wygrzew do 78°C  
Filtracja: start 17:00, koniec 17:40

Blg przed gotowaniem, 12 BLG, 28,5L  
Gotowanie, start 17:40  
Mar 8, 2022, 4:04 PM