

# Brown Porter #1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **21.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Briess - Chocolate Malt	0.35 kg (6.4%)	60 %	1000
Grain	Caraamber	0.15 kg (2.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.3 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1084 Irish Ale	Ale	Slant	200 ml	Wyeast Labs