

# Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **34.4**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (45.9%)	95 %	290
Liquid Extract	Bruntal Pale Ale	1.7 kg (45.9%)	95 %	30
Adjunct	słód kawowy Château Cafe	0.2 kg (5.4%)	5 %	450
Adjunct	słód czekoladowy ciemny Viking Malt	0.1 kg (2.7%)	5 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Challenger	25 g	60 min	7 %
Aroma (end of boil)	Fuggles	25 g	15 min	4.5 %
Dry Hop	Styrian Golding	25 g	6 day(s)	3.6 %

## Yeasts

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