

# Brown Porter

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **11**
- SRM **22.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **7.5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	5 kg (76.9%)	80 %	5
Grain	Fawcett - Crystal	0.5 kg (7.7%)	80 %	160
Grain	Fawcett - Brown	0.5 kg (7.7%)	80 %	180
Grain	Fawcett - Pale Chocolate	0.5 kg (7.7%)	80 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Porter & Kvas	Ale	Liquid	1500 ml	Gozdawa
Starter z 10g drożdży + 1,5L wody + 140g ekstraktu płynnego jasnego WES na dwa dni.				