

## Brown Porter (coder)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **20.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	soufflet Pale Ale	4 kg (76.9%)	80 %	6
Grain	crisp Brown	0.45 kg (8.7%)	72 %	130
Grain	Weyermann - Caraamber	0.45 kg (8.7%)	75 %	65
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Grain	Fawcett - Pale Chocolate	0.15 kg (2.9%)	71 %	500
Grain	Chocolate Malt (UK)	0.15 kg (2.9%)	73 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5.2 %
Boil	Fuggles	15 g	10 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale
użyc Wyeast 1098 British Ale				