

# Brownee

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **69**
- SRM **27**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Oats, Flaked	0.5 kg (7.5%)	80 %	2
Grain	Brown Malt (British Chocolate)	0.7 kg (10.4%)	70 %	128
Grain	Simpsons - Crystal Rye	0.2 kg (3%)	73 %	177
Grain	Special B Malt	0.2 kg (3%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Ringwood Ale	Ale	Liquid	125 ml	Wyeast Labs