

# BROWNINIO PORTERINIO

- Gravity **11.2 BLG**
- ABV ---
- IBU **26**
- SRM **28**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC  |
|-------|-----------------------|----------------|-------|------|
| Grain | Castle Pale Ale       | 3.5 kg (77.8%) | 80 %  | 7    |
| Grain | Fawcett - Brown       | 0.4 kg (8.9%)  | 72 %  | 180  |
| Grain | Fawcett -Chocolate    | 0.15 kg (3.3%) | 71 %  | 1200 |
| Grain | Fawcett - Crystal rye | 0.25 kg (5.6%) | 70 %  | 200  |
| Grain | Pszeniczny            | 0.2 kg (4.4%)  | 85 %  | 4    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Iunga      | 15 g   | 60 min | 12.9 %     |
| Boil    | Willamette | 20 g   | 10 min | 4.5 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 100 ml | Wyeast Labs |