

# Chocolate Brown Porter

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **28.8**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (66.5%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.41 kg (10.9%)	70 %	128
Grain	Płatki owsiane	0.185 kg (4.9%)	60 %	3
Grain	Żytni	0.15 kg (4%)	85 %	8
Grain	Special B Malt	0.11 kg (2.9%)	65.2 %	315
Grain	Caramel/Crystal Malt - 40L	0.155 kg (4.1%)	74 %	79
Grain	Castle Cafe	0.125 kg (3.3%)	75.5 %	480
Grain	Fawcett - Pszeniczny Czekoladowy	0.125 kg (3.3%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %