

# Chocolate Brown Porter

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **30**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4.3 kg (69.4%) | 80 %  | 5   |
| Grain | Bestmalz - Special X        | 0.5 kg (8.1%)  | 75 %  | 400 |
| Grain | Fawcett - Pale Chocolate    | 0.5 kg (8.1%)  | 71 %  | 600 |
| Grain | Platki owsiane              | 0.3 kg (4.8%)  | 60 %  | 3   |
| Grain | Weyermann - Carapils        | 0.3 kg (4.8%)  | 78 %  | 4   |
| Grain | Viking Wheat Malt           | 0.2 kg (3.2%)  | 83 %  | 5   |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (1.6%)  | 74 %  | 900 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | lunga                  | 10 g   | 60 min | 10 %       |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Fuggles                | 50 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory  |
|------------------------------|------|--------|--------|-------------|
| Wyeast - 1098<br>British Ale | Ale  | Liquid | 100 ml | Wyeast Labs |
| Starter                      |      |        |        |             |

### Extras

| Type          | Name   | Amount | Use for   | Time      |
|---------------|--|--------|-----------|-----------|
| Water Agent   | Węglan wapnia                                | 10 g   | Mash      | 70 min    |
| Flavor        | Ziarna kakaowca<br>macerowane w<br>bourbonie | 200 g  | Secondary | 14 day(s) |
| Ilość na 10 l |  |        |           |           |