

# Chocolate Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **25.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (81.4%)	80 %	5
Grain	Fawcett - Brown	0.3 kg (10.2%)	72 %	180
Grain	Strzegom Karmel 300	0.15 kg (5.1%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	50 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Nottingham	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech Irlandzki	4 g	Boil	15 min

Flavor	Ziarno kakaowca	250 g	Secondary	10 day(s)
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## Notes

- Dodać sól Strzegom Czekoladowy ciemny na koniec zacierania (10-15 min.)  
Dodać łuskę ryżową 150 g na wygrzew.  
Gotowanie 60 min.  
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