Chocolate Brown Porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **28.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(62.5%)*	80 %	5
Grain	Brown Malt (British Chocolate)	0.5 kg *(15.6%)*	70 %	128
Grain	Pszeniczny	0.25 kg *(7.8%)*	85 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg *(7.8%)*	73 %	1001
Grain	Płatki owsiane	0.2 kg *(6.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Styrian Golding	10 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale