

# Classic Brown Porter

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **27.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 3 kg (63.8%)   | 81 %  | 6    |
| Grain | Fawcett - Brown        | 0.5 kg (10.6%) | 72 %  | 180  |
| Grain | crystal light          | 0.5 kg (10.6%) | 72 %  | 160  |
| Grain | crystal medium         | 0.5 kg (10.6%) | 71 %  | 250  |
| Grain | Carafa III             | 0.2 kg (4.3%)  | 70 %  | 1034 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 30 g   | 15 min | 5.1 %      |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale  | Slant | 200 ml | White Labs |