

Double Brown Porter

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **29**
- SRM **33.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Pilznieński | 2.85 kg (47.5%) | 81 % | 4 |
| Grain | Fawcett - Brown | 0.9 kg (15%) | 72 % | 180 |
| Grain | Weyermann - Chocolate Rye | 0.15 kg (2.5%) | 20 % | 650 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (5%) | 78 % | 20 |
| Grain | Cookies viking | 1.5 kg (25%) | 79 % | 45 |
| Grain | Enzymatyczny | 0.3 kg (5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|-------------|
| Wyeast - Kolsch | Ale | Slant | 250 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|-------|
| Flavor | Sól himalajska | 5 g | Boil | 5 min |
|--------|----------------|-----|------|-------|