

ENGLISH BROWN PORTER

- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **24.9**
- 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 **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4 kg (76.9%)	81 %	4
Grain	Brown Malt (British Chocolate)	0.5 kg (9.6%)	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.5 kg (9.6%)	72 %	236
Grain	chocolate 1200 Fawcett	0.2 kg (3.8%)	72 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	4.5 %
Boil	Fuggles	15 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
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Water Agent	kreda	4 g	Mash	60 min
Fining	mech	5 g	Boil	15 min