

Kobuz - Brown Porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **27.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

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

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (63.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (21.1%) | 79 % | 16 |
| Grain | Fawcett - Crystal | 0.5 kg (10.5%) | 70 % | 220 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Fuggles | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 30 ml | Fermentum Mobile |