

# braun porter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **24.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (82%)	79 %	16
Grain	Strzegom Czekoladowy 400	0.5 kg (8.2%)	68 %	400
Grain	Carafa II	0.1 kg (1.6%)	70 %	812
Grain	Caraaroma	0.5 kg (8.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	30 min	7 %
Boil	East Kent Goldin	30 g	25 min	5.5 %
Boil	East Kent Golding	30 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us4	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	5 min
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