

## broqñ porter

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **24.7**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 1.3 kg (81.8%) | 80 %  | 5    |
| Grain | Brown Malt (British Chocolate) | 0.12 kg (7.5%) | 70 %  | 128  |
| Grain | Caramel/Crystal Malt - 120L    | 0.1 kg (6.3%)  | 72 %  | 236  |
| Grain | Strzegom Czekoladowy 1200      | 0.07 kg (4.4%) | 68 %  | 1202 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnum     | 4 g    | 60 min | 13.5 %     |
| Boil    | Willamette | 5 g    | 15 min | 5 %        |