

# Brow Porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **14.6**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.9 kg (78.4%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.7 kg (11.2%)	70 %	128
Grain	Czekoladowy	0.15 kg (2.4%)	60 %	788
Grain	Karmelowy Jasny 30EBC	0.5 kg (8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	55 min	4.5 %
Boil	Fuggles	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safe ale 04	Ale	Dry	11 g	---

## Notes

- Słód zmieolono, zmieszano wszystkie słody.  
Słód wsypano do wody o temp. 74 (15;30)  
Po 30 minutach temp. 66-68°C  
Dodano 5ml kwasu do brzeczki  
I 4 ml do wody na wyśładzanie.  
Zacieranie 60' do 16:30,  
Druga przerwa 74°C 15 minut  
Wygrzew do 78°C  
Filtracja: start 17:00, koniec 17:40

Blg przed gotowaniem, 12 BLG, 28,5L  
Gotowanie, start 17:40  
Mar 8, 2022, 4:04 PM