

# Brown Porter 16 blg

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **28**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (72.9%)	--- %	5
Grain	Strzegom Monachijski typ II	1 kg (10.4%)	79 %	22
Grain	Strzegom Karmel 150	0.7 kg (7.3%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.5 kg (5.2%)	71 %	600
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Chinook	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis