

# Brown Porter

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **23.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (71.4%)	81 %	6
Grain	Słód owsiany Fawcett	0.3 kg (5.4%)	61 %	5
Grain	Bestmalz Chockolate	0.3 kg (5.4%)	60 %	1000
Grain	Fawcett - Brown	0.5 kg (8.9%)	72 %	180
Grain	Fawcett - Pale Crystal	0.5 kg (8.9%)	72.8 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	5 %
Boil	Fuggles	15 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Mash	60 min