

# Brown Porter

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- Gravity **10.2 BLG**
- ABV ---
- IBU **26**
- SRM **23.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3 kg (75%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.5 kg (12.5%)	68 %	400
Grain	Karmelowy Czerwony	0.5 kg (12.5%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6 %
Boil	Sybilla	25 g	10 min	6 %