

Brown Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **19.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 2.1 kg (79.5%) | 83 % | 5.5 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (7.6%) | 70 % | 100 |
| Grain | Crystal Extra Light Crisp | 0.2 kg (7.6%) | 74 % | 100 |
| Grain | Chocolate Malt (UK) | 0.14 kg (5.3%) | 73 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Water Agent | Pożywka | 1 g | Boil | 10 min |

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

Notes

- Woda ze zwiększoną alkalicznością.
Apr 18, 2021, 10:20 PM