

## Brown Porter

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **36.3**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg (52.2%)	81 %	4
Grain	Biscuit Malt	1 kg (17.4%)	79 %	45
Grain	Strzegom Karmel 300	1 kg (17.4%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.7%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	25 min	3 %
Boil	Lublin (Lubelski)	30 g	15 min	3 %
Boil	Lublin (Lubelski)	40 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis