

## BROWN PORTER #7

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **25.1**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.1%)	80 %	5
Grain	Viking Munich Malt	1 kg (16.5%)	78 %	18
Grain	Weyermann - Caraamber	0.5 kg (8.3%)	75 %	65
Grain	Weyermann - Chocolate Wheat	0.15 kg (2.5%)	74 %	788
Grain	Weyermann - Chocolate Rye	0.15 kg (2.5%)	20 %	493
Grain	Jęczmień palony	0.25 kg (4.1%)	55 %	985

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28	Ale	Liquid	200 ml	---