

## Brown porter

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- Gravity **10.7 BLG**
- ABV ---
- IBU **24**
- SRM **22.3**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (72.9%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.5 kg (10.4%)	70 %	128
Grain	Caraamber	0.5 kg (10.4%)	75 %	59
Grain	Weyermann - Chocolate Wheat	0.15 kg (3.1%)	74 %	788
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.1%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	27 g	60 min	6.8 %
Boil	Styrian Golding	30 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- [http://www.wiki.piwo.org/Brown\\_Porter\\_\(Richard\\_the\\_Lionheart\),\\_Piotr\\_Wypych\\_\(coder\)](http://www.wiki.piwo.org/Brown_Porter_(Richard_the_Lionheart),_Piotr_Wypych_(coder))  
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