

Brown Porter JJA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **33.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (67.3%) | 85 % | 7 |
| Grain | Weyermann - Carafa II | 0.5 kg (9.6%) | 70 % | 837 |
| Grain | Oats, Flaked | 0.5 kg (9.6%) | 80 % | 2 |
| Grain | Caramunich® typ I | 0.4 kg (7.7%) | 73 % | 80 |
| Grain | Chocolate Malt (US) | 0.3 kg (5.8%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | Marynka | 30 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |