

#brown porter v2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **22.8**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.3 kg (71.9%)	83 %	6
Grain	Brown Malt (British Chocolate)	0.5 kg (15.6%)	70 %	170
Grain	Caraamber	0.2 kg (6.3%)	75 %	59
Grain	Fawcett - Pale Chocolate	0.2 kg (6.3%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	4.5 %
Boil	Fuggles	15 g	10 min	4.5 %
Boil	Centennial	15 g	10 min	10.5 %

Yeasts

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