

## Brown Porter v2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **26.5**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chevalier Heritage	4 kg (73.7%)	80 %	6
Grain	Brown Malt (British Chocolate)	0.5 kg (9.2%)	70 %	450
Grain	Barley, Flaked	0.4 kg (7.4%)	70 %	4
Grain	Caramel/Crystal Malt - 120L	0.375 kg (6.9%)	72 %	236
Grain	Chocolate Malt (UK)	0.15 kg (2.8%)	73 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	6.1 %
Boil	Challenger	15 g	15 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	1000 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	lactic acid	5 g	Mash	60 min
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min
Fining	whirlfloc-t	2.5 g	Boil	10 min