

# BROWNINIO PORTERINIO

- Gravity **11.2 BLG**
- ABV ---
- IBU **26**
- SRM **28**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (77.8%)	80 %	7
Grain	Fawcett - Brown	0.4 kg (8.9%)	72 %	180
Grain	Fawcett -Chocolate	0.15 kg (3.3%)	71 %	1200
Grain	Fawcett - Crystal rye	0.25 kg (5.6%)	70 %	200
Grain	Pszeniczny	0.2 kg (4.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	12.9 %
Boil	Willamette	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs