

# Double Brown Porter

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **29**
- SRM **33.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.85 kg (47.5%)	81 %	4
Grain	Fawcett - Brown	0.9 kg (15%)	72 %	180
Grain	Weyermann - Chocolate Rye	0.15 kg (2.5%)	20 %	650
Grain	Cara Blonde - Castle Malting	0.3 kg (5%)	78 %	20
Grain	Cookies viking	1.5 kg (25%)	79 %	45
Grain	Enzymatyczny	0.3 kg (5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Slant	250 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Sól himalajska	5 g	Boil	5 min
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