

Groat Brown Porter

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **41.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 1.8 kg (34.3%) | 79 % | 6 |
| Grain | Monachijski | 1 kg (19%) | 80 % | 16 |
| Grain | Melanoiden Malt | 0.2 kg (3.8%) | 80 % | 39 |
| Grain | gryczany | 1.5 kg (28.6%) | 80 % | 10 |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.7%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (3.8%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.8%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 10 min | 5.1 % |
| Boil | Target | 20 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |