

# Kobuz - Brown Porter

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **27.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (21.1%)	79 %	16
Grain	Fawcett - Crystal	0.5 kg (10.5%)	70 %	220
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.3%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Fuggles	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile