

# Miło Brown Porter

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **22.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.5 kg (66.1%)	81 %	6
Grain	Caramel/Crystal Malt - 80L	0.2 kg (5.3%)	74 %	158
Grain	Chocolate Malt (UK)	0.15 kg (4%)	73 %	887
Grain	Brown Malt (British Chocolate)	0.1 kg (2.6%)	70 %	128
Grain	Black (Patent) Malt	0.03 kg (0.8%)	55 %	985
Grain	Płatki owsiane	0.4 kg (10.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (10.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	12 %