

porter starter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **27**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 1.3 kg (45.3%) | 81 % | 6 |
| Grain | Monachijski | 1.1 kg (38.3%) | 80 % | 16 |
| Grain | Brown Malt (British Chocolate) | 0.27 kg (9.4%) | 70 % | 188 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (3.5%) | 71 % | 600 |
| Grain | Briess - Dark Chocolate Malt | 0.1 kg (3.5%) | 60 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |