

## Primo Victoria

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- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **26**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (75%)	80 %	5
Grain	Briess - Chocolate Malt	0.4 kg (9.1%)	60 %	690
Grain	Biscuit Malt	0.3 kg (6.8%)	79 %	45
Grain	Fawcett - Dark Crystal	0.2 kg (4.5%)	71 %	300
Grain	special W	0.2 kg (4.5%)	70 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	East Kent Goldings	10 g	20 min	5.1 %
Boil	Challenger	10 g	20 min	7 %
Dry Hop	East Kent Goldings	10 g	3 day(s)	5.1 %
Dry Hop	Challenger	10 g	3 day(s)	7 %
Dry Hop	Minstrel	10 g	3 day(s)	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale