

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **23.6**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.55 kg (44%)	80 %	5
Grain	Pilzneński	2.3 kg (39.7%)	81 %	4
Grain	Amber Malt	0.2 kg (3.4%)	75 %	70
Grain	Caramel/Crystal Malt	0.1 kg (1.7%)	72 %	165
Grain	Caramel/Crystal Malt	0.1 kg (1.7%)	75 %	270
Grain	Caramel/Crystal Malt	0.3 kg (5.2%)	75 %	450
Grain	Chocolate Malt	0.25 kg (4.3%)	73 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.8 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %