

## 29. Brown Porter

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **24.6**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (70.4%)	79 %	6
Grain	Brown Malt (British Chocolate)	0.42 kg (9.9%)	70 %	128
Grain	Barley, Flaked	0.36 kg (8.5%)	70 %	4
Grain	Strzegom Karmel 150	0.22 kg (5.2%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.18 kg (4.2%)	73 %	1001
Grain	Strzegom pszenica prażona	0.08 kg (1.9%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	6.8 %