

#5 Brown Porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **19**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.25 kg (81.7%) | 79 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (9.6%) | 70 % | 128 |
| Grain | Carahell | 0.2 kg (3.8%) | 77 % | 26 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (4.8%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 25 g | 40 min | 7 % |
| Boil | Bramling | 25 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Notes

- 1) Zacieranie w 13l wody - 60min, 67C.
 - 2) Mashout 77C przez 10 min. Słody ciemne dodane na mashout.
- Nov 6, 2017, 9:24 PM