

## #5 Brown Porter

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- 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.
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