

#64 Brown Porter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **25**
- 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 **17 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **30 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (87%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.5%)	68 %	1200
Grain	Strzegom Karmel 300	0.3 kg (6.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	55 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450	Ale	Liquid	125 ml	Wyeast

Notes

- Słód czekoladowy dopiero na 76st
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