

## Brown Porter 12

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **19.5**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

### Fermentables

| Type           | Name                        | Amount          | Yield | EBC |
|----------------|-----------------------------|-----------------|-------|-----|
| Grain          | Fawcett - Brown             | 0.65 kg (13.8%) | 72 %  | 180 |
| Grain          | Fawcett - Pale Chocolate    | 0.25 kg (5.3%)  | 71 %  | 600 |
| Grain          | Fawcett - Crystal           | 0.2 kg (4.3%)   | 70 %  | 160 |
| Liquid Extract | Liquid Extract (LME) - Pale | 3.4 kg (72.3%)  | 78 %  | 16  |
| Sugar          | Dememera Sugar              | 0.2 kg (4.3%)   | 100 % | 4   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 35 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 10 min | 5.1 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11.5 g | Danstar    |

### Notes

- Kroki:
    1. Steeping (ześrutowane słody specjalne x3 w woreczku) przy 65-75 st. C 30 min, wyciągamy torbę
    2. Dolewanie gorącej wody, rozpuszczanie ekstraktów, sprawdzenie ballingu, ew więcej cukru i zagotowanie
    3. Chmienie na gorzyc na 60 minut
    4. Chłodnica na 30 minut
    5. Kolejne chmiele i pożywka dla drożdży
    6. Chłodzenie do 17-18 st. C
    7. Do fermentora, mocno napowietrzyć (3-5 minut wstrząsania) i dodać uwodnione drożdże
- Oct 31, 2017, 12:07 PM