

Brown Porter #2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **18.1**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (73.5%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.4 kg (16.3%) | 72 % | 180 |
| Grain | Fawcett - Crystal | 0.2 kg (8.2%) | 70 % | 160 |
| Grain | Fawcett - Pale Chocolate | 0.05 kg (2%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 15 g | 60 min | 8.2 % |