

Brown Porter #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **25.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (85%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.5%) | 85 % | 4 |
| Grain | Chocolate Malt | 0.13 kg (2.2%) | 60 % | 1200 |
| Grain | Extra black | 0.25 kg (4.3%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 20 g | 65 min | 5.8 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |