

Brown Porter 2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **21.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (71.1%)	82 %	4
Grain	Brown Malt (British Chocolate)	0.4 kg (8.9%)	70 %	128
Grain	Caraaroma	0.4 kg (8.9%)	78 %	400
Grain	Płatki owsiane	0.4 kg (8.9%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.2%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	60 min	9 %
Boil	Golding	30 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	6 g	Boil	15 min
Other	gips piwowarski	10 g	Mash	70 min

Notes

- Woda z kranu (nie biedra)
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