

## Brown Porter

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **15.4**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.8%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.45 kg (8.4%)	70 %	128
Grain	Caraamber	0.25 kg (4.7%)	75 %	59
Grain	Strzegom Karmel 150	0.2 kg (3.7%)	75 %	150
Grain	Płatki jęczmienne	0.3 kg (5.6%)	85 %	3
Grain	Carafa special	0.15 kg (2.8%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	45 g	60 min	3.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %