

# Brown Porter

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **20.1**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Malt Weyermann	0.12 kg (4.9%)	75 %	45
Grain	Viking Pale Ale malta	2.2 kg (89.1%)	80 %	5
Grain	Caraaroma	0.05 kg (2%)	78 %	400
Grain	Strzegom Barwiący	0.07 kg (2.8%)	68 %	1400
Grain	Carafa II	0.03 kg (1.2%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	34.62 g	50 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
1272	Ale	Slant	47.69 ml	---