

# Brown Porter

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **18.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (82.5%)	85 %	7
Grain	Brown Malt (British Chocolate)	0.5 kg (10.3%)	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.2 kg (4.1%)	72 %	236
Grain	Carafa III	0.15 kg (3.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

## Yeasts

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