

# Brown Porter

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **24.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.8 kg (82.1%)	81 %	6
Grain	Caramel/Crystal Malt - 80L	0.4 kg (6.8%)	74 %	158
Grain	Chocolate Malt (UK)	0.35 kg (6%)	73 %	887
Grain	Brown Malt (British Chocolate)	0.2 kg (3.4%)	70 %	128
Grain	Roasted Żyto	0.05 kg (0.9%)	55 %	591
Grain	Black (Patent) Malt	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	60 min	9 %
Boil	Northern Brewer	10 g	10 min	9 %