

Brown Porter

- Gravity **10.7 BLG**
- ABV ---
- IBU **28**
- SRM **22.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (81.1%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (13.5%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (5.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Iunga | 15 g | 60 min | 11 % |
| Boil | Oktawia | 15 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |