

Brown Porter nowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **20**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **70 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp | 2.68 kg (73.2%) | 81 % | 6 |
| Grain | Fawcett - Crystal | 0.2 kg (5.5%) | 70 % | 160 |
| Grain | Chocolate Malt (UK) | 0.15 kg (4.1%) | 73 % | 887 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (5.5%) | 70 % | 128 |
| Grain | Black (Patent) Malt | 0.03 kg (0.8%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (10.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 14 g | 60 min | 12 % |