

Brown porter oyoyyo

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **27.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (73.7%)	80 %	5
Grain	Fawcett - Brown	0.4 kg (8.4%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.3 kg (6.3%)	71 %	600
Grain	Briess - Dark Chocolate Malt	0.15 kg (3.2%)	60 %	827
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.2%)	73 %	120
Grain	Słód owsiany Fawcett	0.2 kg (4.2%)	61 %	5