

## Brown Porter v2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **21.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.48 kg (73.6%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.7 kg (11.5%)	72 %	187
Grain	Fawcett - Pale Crystal	0.56 kg (9.2%)	72.8 %	90
Grain	Fawcett - Pale Chocolate	0.21 kg (3.4%)	71 %	625
Grain	żytni czekoladowy	0.14 kg (2.3%)	65 %	650

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	21 g	60 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	14 g	Danstar