

Doble Brown porter 2022

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **25.8**
- 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 **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.9 kg (39.6%)	85 %	7
Grain	Monachijski	0.5 kg (10.4%)	80 %	16
Grain	Słód pszeniczny jasny Viking	0.5 kg (10.4%)	82 %	4
Grain	Carafa	0.2 kg (4.2%)	70 %	664
Grain	Słód pszeniczny czekoladowy 900-1200 EBC Weyermann®	0.2 kg (4.2%)	65 %	1050
Grain	Wiedeński 6-9 EBC Weyermann®	1.5 kg (31.2%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	150 ml	Fermentum Mobile