

Extra Brown Porter #1

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **21.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 6.5 kg (94.9%) | 85 % | 7 |
| Grain | Briess - Dark Chocolate Malt | 0.35 kg (5.1%) | 60 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - 1084 Irish Ale | Ale | Slant | 200 ml | Wyeast Labs |

Notes

- Skórka z 6 pomarańczy macerowana z amaretto
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