

Brown Porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **23.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (75.9%)	81 %	6
Grain	Fawcett - Brown	0.5 kg (12.7%)	72 %	180
Grain	Fawcett - Red Crystal	0.25 kg (6.3%)	70 %	400
Grain	Castle Malting - Chocolate	0.1 kg (2.5%)	60 %	900
Sugar	Dememera Sugar	0.1 kg (2.5%)	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.1 %
Boil	East Kent Goldings	15 g	30 min	6.3 %
Aroma (end of boil)	East Kent Goldings	10 g	15 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda kranówka 12.5L + 6L RO
zacieranie 18,5 L
kwas mlekowy 1.5ml,
gips 1.5gr
chlorek wapnia 0.5gr
Epsom 0.5 gr

Wysładzanie 7L 5L + 2RO
kwas mlekowy 3 ml
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