

brown trout v2

- Gravity **15.2 BLG**
- ABV ---
- IBU ---
- SRM **25**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	1.6 kg (58.5%)	85 %	4
Grain	Pszeniczny	0.4 kg (14.6%)	85 %	4
Grain	Caraamber	0.2 kg (7.3%)	75 %	59
Grain	Brown Malt (British Chocolate)	0.5 kg (18.3%)	70 %	128
Grain	Strzegom Czekoladowy ciemny	0.035 kg (1.3%)	68 %	1200