

## Babskie ciemne

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **26.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Castle Cafe	0.2 kg (4%)	75.5 %	480
Grain	Brown Malt (British Chocolate)	0.5 kg (10%)	70 %	180
Grain	Weyermann - Chocolate Wheat	0.3 kg (6%)	74 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %